

**Three Course Wedding Breakfast Sample Menu**

**Starters**

Tartlet of smoked ham and cheddar cheese served with toasted pine nuts and a balsamic dressed watercress and baby gem salad

Aged prosciutto ham and black figs with a new potato and black olive salad, roasted bell peppers and baby leaves

Asparagus salad topped with poached egg and hollandaise sauce

Smoked salmon Timbale with a lemon, cucumber and Dill Salad

**Main Courses**

Roasted Supreme of Chicken with a warm salad of new Potatoes slow roasted tomatoes and sweet peppers and roasted summer vegetables

Lamb Rump served with Cocotte potatoes and steamed summer vegetables and a mint Jus

Pan fried Kentish pork loin steak rested on white beans and smoked bacon and served with Anna potatoes, green beans and a grain mustard cream sauce

Pan fried duck breast served with sweet potato puree heritage carrots, tender stem broccoli and an orange infused jus

**Desserts**

Burnt Lemon tart served with Raspberries and meringue

Trio of Chocolate

Individual warm Bakewell tart served with Raspberry foam

Summer fruits cheesecake

Lemon Posset with Elderflower and ginger gel