

COUTURE

Wedding Breakfast Menu *2010/2011*

COLD STARTERS

BLT (Tomato Jelly, Bacon Cream, Lettuce Veloute, Bacon Confit, Sourdough Croutons)

Roasted Red & Golden Beetroot Salad with Poached Sechuan Pear, Celeriac Remoulade, Goats Cheese & Tarragon Oil **(V)**

Salad of Brixham Crab with Bramley Apple, Avocado & Tomato with Parmesan Tuille & Lemon & Caper Dressing

Millefeuille of Chicken Liver Parfait & Caramelised Red Onion Jam with Balsamic Jelly, Slow Roasted Figs & Port Reduction

Our Own Beetroot Cured Salmon, Horseradish Cream, Pickled Cucumber & Fennel Salad with Dill Dressing

HOT STARTERS

Soft Boiled Organic Egg with Asparagus Soldiers & Hollandaise Sauce **(V)**

Caramelised Onion & Montgomery Cheddar Tart, Roasted Celery & Walnut Salad, Sun Blushed Tomato & Basil Dressing **(V)**

Sweet Potato Cake with Caramelised Root Vegetables, Poached Free Range Egg, Tarragon Butter Sauce **(V)**

SOUPS (starter/middle course)

Roasted Heirloom Tomato with Parmesan Dumplings & Basil Oil

Wild Mushroom, Tarragon & Ale Mustard Cappuccino, Truffle Oil

Cream of English Onion with Sage & Oxford Blue

Pea & Mint Soup with Goats Cheese Croutons

COUTURE

MAINS

Herb Crusted Rack of Salt Marsh Lamb, Pea & Mint Risotto, Cocotte Potatoes & Olive Jus

Roast Sirloin of Beef, Braised Red Cabbage, Goose Fat Yorkshire Pudding,
Fondant Potato & Bordelaise Sauce

8 Hour Slow Roasted Belly Pork, Potato & Apple Croquettes,
Savoy Cabbage & Cider & Sage Jus

Lemon & Thyme Crusted Supreme of Sutton Ho Chicken, Macaroni Cheese
with Pancetta & Five Peppercorn Sauce

Seared Breast of Goosenargh Duck, Sweet Potato Puree, Star Anise Cabbage & Cherry Jus

Pot Roasted Guinea Fowl, with a Casserole of Root Vegetables, Chorizo,
Lemon & Mustard & Bacon Confit

FISH

Pan Seared Sea Trout, Mussel & Prawn Minestrone,
Crushed New Potatoes & Buttered Spinach

Seared Fillet of Cornish Mackerel "Nicoise"

Line Caught Seabass, Saffron Lyonnaise Potatoes, Cherry Tomato Confit,
Roasted Baby Leeks & Hollondaise Sauce

Pan Seared Fillet of Grimsby Cod with Braised Peas, Majoram & Lettuce
& Moules Mariniere Sauce.

VEGETARIAN

Homemade Butternut Squash, Truffled Goats Cheese & Almond Ravioli with Wild
Mushrooms, Spinach & Parmesan Cream

Roasted Heirloom Tomato & Basil Risotto with Grilled Smoked Mozzarella,
Toasted Pine Nuts & Rocket.

Caramelised Red Onion, Colston Basset & Tarragon "Croquette" Cake, Wild Mushroom &
Asparagus Fricasse & Braised Puy Lentils

Wood Mushroom, Wild Rice & Roasted Pepper Wellington with Braised Chicory &
Ratatouille jus

COUTURE

COLD DESSERTS

Dark Chocolate, Sea Salt & Caramel Tart with Homemade Pistachio Ice Cream
& Macerated Raspberries

Vanilla Creme Brulee with "Spotted Dick" Cookies

White Chocolate & Peanut Butter "Cheese Cake" with Roasted Pineapple,
Lime Salsa & Caramel Sauce

Black Treacle & Stem Ginger Tart, Clotted Devon Cream & Poached Rhubarb

Poached Summer Fruits with Lavender Parfait & Hazelnut Biscuit

Selection of British Cheeses with Biscuits & Grape Chutney

Selection of Homemade Sorbets

Selection of Homemade Ice Creams

HOT DESSERTS

Individual Baked Rice Pudding with Homemade Strawberry Jam

Individual Kent Apple, Blackberry & Cobnut Crumble with Vanilla Custard Sauce

Caramelised Pear Tarte Tatin, Butterscotch Sauce, Almond Brittle & Bailey's Ice Cream

Warm Bakewell Tart with Blackberry Jam Ice Cream

