

SPRING/SUMMER

# Wedding Breakfast MENU

*Please choose one option from each course for the whole party*

## STARTERS

*Smoked bibury trout rilette, cucumber, lemon and dill*

*Baby gem lettuce, caesar dressing, sourdough croutons*

*Chicken liver parfait, apricot chutney, chicken skin granola, brioche*

*Courgette & basil orzo, crème fraiche, parmesan, pickled citrus*

*Chorizo ravioli, pork & black garlic broth, sesame seeds*

## MAIN COURSES

*Roast Cotswold chicken, chicken leg croquette, asparagus, pomme puree*

*Pan fried seabass, pink fir potatoes, citrus blanquette, pea fricassee*

*Aged sirloin of beef, chimichurri, pomme anna, roasted shallot, peppercorn sauce*

*Spring onion gnocchi, pot roast hispi cabbage, tarragon beurre blanc*

*Monkfish cooked on the BBQ, spiced pearl barley, sweetcorn puree and tomato fondue*

## DESSERTS

*Rhubarb trifle, clotted cream, hibiscus syrup, clotted cream, ginger*

*Lemon posset, fresh raspberries, meringue, lemon balm*

*Vanilla parfait, strawberry sorbet, almond crumb*

*Chocolate cremeux, mint and olive oil ice cream*

*Selection of British cheeses, crackers & grapes (£15 supplement)*

*\*For the Acacia Tortillis package, please choose your extra course from the Starter section.*

# Wedding Breakfast

## MENU

*Please choose one option from each course for the whole party*

### STARTERS

*Crispy beef salad, horseradish cream, coriander*

*French onion soup, cheddar beignet, allium oil*

*Smoked Bibury trout, fried Jerusalem artichoke, tartar sauce*

*Shellfish tortellini, coconut bisque, confit lemon*

*Venison tartar, crème fraiche, mushroom ketchup, sourdough croutons*

### MAIN COURSES

*Aged sirloin of beef, chimichurri, pomme anna, roasted shallot, peppercorn sauce*

*Confit Duck leg, cassoulet, roasted red pepper, red wine jus*

*Pan roasted sea bream, butternut squash & pumpkin seed fregola, sauce vierge*

*Sweet potato pithivier, mushroom cream, pomme puree, crispy onion*

*Hake, kohlrabi ragu, spiced citrus blanquette with mussels & tarragon*

### DESSERTS

*Spiced pear & ginger trifle*

*Baked chocolate, damson yoghurt ice cream, cocoa crumb*

*Apple tart tatin, vanilla ice cream*

*Gingerbread parfait, blackberries, caramelised walnut*

*Selection of British cheeses, crackers & grapes (£15 supplement)*

*\*For the Acacia Tortillis package, please choose your extra course from the Starter section.*