

## WEDDING BREAKFAST MENU EXAMPLE

### STARTERS

English asparagus with romesco sauce, chopped egg and sourdough migas (v)  
Buffalo mozzarella with fennel, blood orange, olives and dill (v)  
Treacle cured salmon with kohlrabi remoulade, dill pickles and rye crackers  
Shredded ham hock with peas, sugar snaps, pea puree, mustard dressing and crispy quinoa  
Salt cod carpaccio with crushed datterini tomatoes, olives, oregano and extra virgin  
Gem salad with fresh crab, hazelnuts, apple and brown crab mayo  
Aged beef carpaccio, mustard, tarragon and shoestring fries  
Burrata with heritage tomatoes, pangrattato, marjoram and purple olive dressing (v)  
Tartine of roast grapes, buffalo ricotta, honey and thyme (v)  
Beetroot borani with feta, walnuts, dill and flatbread (v)  
Brown shrimps with samphire, yellow courgettes, preserved lemon, chervil and borage  
Coppa di parma with flat peaches, radicchio and goat's curd  
Chilled salmorejo soup with jamon iberico and chopped egg (v available)

### SHARING MAIN COURSE

Whole 6-hour braised lamb shoulder with chermoula  
Roast lamb rump, pulled mechoui lamb shoulder and merguez sausage with mint zhoug  
Salt marsh lamb racks with salsa verde (supplement)  
Whole roast sirloin of 35-day dry aged beef with chimichurri (supplement)  
Slow roast aged beef picanha with salsa rossa  
Slow braised duck with orange, ginger and star anise  
Roast rare breed pork rib-eye with quince aioli  
Roast corn fed chicken supreme with pomegranate molasses and pistachio dukkah  
Roast organic chicken with chilli butter, tahini yoghurt, parsley, sumac and pine nuts  
Individual whole roast baby chickens with charred leeks and romesco sauce  
Roast salt cod with saffron aioli and almond migas  
Baked silver mullet with salsa verde  
Spiced pumpkin and caramelised onion pastilla  
Imam Bayildi - Baked aubergine with bulgur, peppers, tomato, onion and mint

## SHARING SIDES

Fine beans with roast hazelnuts, radicchio and burnt lemon  
Summer leaf salad with toasted walnuts, grated manchego and quince and lemon dressing  
Charred courgettes and sweetcorn with pine nuts, sumac, mint and lemon  
Summer salad of shaved asparagus, baby courgettes, peas, gem, radish, mint and Caerphilly  
Kohlrabi, celeriac, fennel, cabbage and herb slaw with dried cranberries, seeds and sweet and sour dressing  
Heritage tomato and sourdough panzanella with red onion, capers, basil and olives  
Fattoush with cherry tomatoes, cucumbers, radish, gem, mint and fried pitta with sumac and pomegranate  
Chopped Israeli salad with spiced chickpeas and green tahini  
Jersey royals with wild garlic salsa verde  
Paprika potatoes with soured cream, caraway, red onion, dill and pickled cucumbers  
Roast squash with sundried tomato dressing, green chilli and crispy garlic  
Roast rainbow carrots with carrot top chermoula and pistachio dukkah  
Roast sweet potatoes with pickled chilli, preserved lemon and tahini yoghurt  
Mujaddara – spiced basmati rice, orzo, green lentils and bulgur with crispy fried onions, pistachio and rose  
Tabbouleh with cauliflower, grapes, bulgur, parsley, dill, mint and lemon

## DESSERT

Buttermilk panna cotta with braised rhubarb, rhubarb jelly and caramelised oats  
Summer berry and passion fruit eton mess  
Kataifi cheesecake with cherries, almonds and bay syrup  
Dark chocolate mousse with sesame brittle and crème fraiche  
Clementine and almond syrup cake with pistachio and rose chantilly  
Elderflower sponge with English strawberries and clotted cream  
Brown butter and sea salt brownie with cherry compote and crème fraiche