

# THE WEDDING BREAKFAST

*Inspired by French cuisine, our selection of event menus are full of fresh and seasonal flavours. With a selection of menus available to perfectly suit your taste and added extras to help you build your perfect day.*

*Please note, these are sample menus and may be subject to change.*

*All dietaries can be catered for with advanced notice.*

*Menus start from £55 per person.*

## LE MENU DES JE T'AI ME

*Sourdough Baguette and Butter*

### STARTER

*Trio of Râpées, Carrot, Celeriac and Beetroot (v)*

*Dressed Dorset Crab, Salmon Roe and Avocado*

*Bayonne Ham and Charentais Melon with Basil Oil*

### MAIN

*Seared Scallops with Crémant de Loire Beurre Blanc*

*Beetroot & Red Onion Tarte Tatin with Goats' Cheese (v)*

*Fillet of Beef Wellington with Madeira Jus*

*Buttered New Potatoes and Seasonal Vegetables*

### DESSERT

*Bellanger Tarte Tatin with Vanilla Ice Cream (v)*

*Crème Brûlée (v)*

*Raspberry & Coconut Slice (v) (gf)*

# LE SACRÉ-CŒUR

*Sourdough Baguette and Butter*

## STARTER

*Trio of Râpées, Carrot, Celeriac and Beetroot (v)*

*Prawn & Fennel Salad, Citrus Dressing*

*Quiche Lorraine with Petite Salade*

## MAIN

*Aubergine Parmigiana Gratin with Grilled Sourdough (v)*

*Confit de Canard, Flageolet Bean Salad and Salsa Verde*

*Pan-roasted Cod à la Provençale, Capers, Olives & Basil*

*Buttered New Potatoes and Seasonal Vegetables*

## DESSERT

*Crème Brûlée*

*Baked Vanilla Cheesecake*

*Tarte au Citron Meringuée*

## CANAPÉ MENU

*Confit Duck Bon Bon*

*Steak Tartare on Sourdough*

*Smoked Salmon & Sour Cream Blinis*

*Chilli & Lime Atlantic Prawns*

*Balsamic Beetroot Tartlets (v)*

*Provençal Olive Tapenade on Sourdough (v)*

*Mini Amalfi Lemon Tarts*

*Mini Chocolate Tarts*

## LATE NIGHT SNACKS

*Mini Bellanger Burgers*

*Fish Goujons and Chips*

*Mini Pissaladière (v)*

*Charcuterie and cheese grazing table*