

# SEASONAL WEDDING BREAKFAST

Please choose one dish from each course selection.

If you wish to offer two choices to your guests, it is an additional £5 per guest.

If you wish to offer three choices to your guests, it is an additional £8 per guest.

## TO BEGIN

Pressed ham hock, pickled vegetables, caper dressing (GFO)

Smoked chicken & herb terrine, rocket oil, green tomato chutney & bread (GFO)

Slow cooked brisket croquette, beetroot relish (GFO)

Smoked salmon, capers, lemon, watercress & bread

House terrine, rocket salad, onion chutney & bread

Rosary ash goats cheese, fig, croûte (GFO)

Isle of Wight heritage tomatoes, vegan mozzarella, leaf, basil oil, ciabatta bread (VE, GFO)

Charcuterie plate, cornichons, olives, balsamic onions, sourdough, pesto (GFO)

Roast Isle of Wight tomato & red pepper soup, basil oil, bread (VE, GFO)

Vegetable antipasti board, chargrilled pepper, courgette, olives, balsamic onions, sourdough, vegan pesto (VE)

Hampshire watercress & potato soup, baked sourdough crumb (V, GFO)

## THE MAIN EVENT

Sautéed chicken supreme, New Forest mushroom, roasted leeks, tender stem broccoli, jus, crushed new potato (GF)

Roast chicken supreme, crispy chorizo, tomatoed ratatouille, crushed new potato (GF)

Honey & rosemary basted rack of pork, caramelised pear, rosemary jus, fondant potato, roast carrot & parsnip (GF)

Roast lamb rump, charred endive, white bean ragout (GFO)

Lamb rump, champ potato, green peppercorn jus, roast tomatoes, greens (GF)

Baked salmon fillet, sautéed samphire, new potatoes, buttered greens, vierge dressing (GF)

Chalk Stream trout, watercress puree, seasonal greens, bacon lardons, white wine cream sauce (GFO)

Spelt leek & pea risotto, oyster mushroom, vegan parmesan (VE)

Butternut squash, spinach & mushroom en croûte, roast tomato sauce, tender stem broccoli, fondant potato (V, VEO)

Blue Vinney and caramelised onion open tartlet, watercress, new potatoes (V)

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements.  
Most options can be adapted for a gluten-free diet, please ask our team for more details.  
Please note a discretionary optional 10% service charge will be added to your final bill.



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## SOMETHING SWEET

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Sticky toffee pudding, toffee sauce, clotted cream ice cream (GF)  
Vanilla crème brûlée, caramelised sugar, butterfly shortbread (GFO)  
Berry summer fruit pudding, vanilla mascarpone (*May – August*)  
Orange crème brûlée, caramelised sugar, shortbread (GFO)  
Passion fruit tart, raspberry sorbet, passion fruit coulis (GFO)  
White chocolate cheesecake, white chocolate and shortbread crumb (GFO)  
Chocolate tart, passion fruit sorbet, chocolate sauce, passion fruit crumb (V, VEO)  
Elderflower jelly, summer fruits, crème fraîche (V, VEO)  
White chocolate & raspberry meringue roulade, berry drizzle (V)  
Lemon cheesecake, honeycomb crumb (V)  
Double chocolate brownie, berry crème fraîche (V, VEO)  
Local cheese plate, local Dorset Blue Vinney, Old Lyburn, Isle Wight soft, chutney, wafers and grapes (V, GFO)

*Can't see your favourite?*

We are happy to discuss tailor making menus and upgrading selection options.  
Just let us know.

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