



## Wedding Breakfast

### Starters

#### Cock Crab

Lemon Crème Fraiche, Pickled Mango,  
Viola

#### Wye Valley Asparagus

Hay Smoked Hollandaise,  
Poached Quail Eggs, Parma Ham Crumb

#### Goats Cheese

Twice Baked Soufflé, compressed Apple,  
Secret Leaves, Walnut Dressing

### Main Courses

#### 16 Hour Slow Cooked Belly Pork

Pomme Anna Potato, Cider Apples

#### Beef

Ribeye Poached and Seared, Blade of Beef  
Fritter, Pomme Puree, Roasted Baby Onions,  
Parsley Sauce

#### Salmon Mi-cuit

Pomme Anna Potato, Garlic Soubise, Monks Beard  
And Leek

### Dessert

#### Millionaire Opera

Layers of Lemon Pan de Gene,  
Salted Caramel Chocolate Mousse, Strawberry Sorbet