



Taste of the South West Wedding Breakfast

Starters

Grilled Brixham Landed Mackerel Fillet fennel & citrus salad,
herb crème fraiche

Estate Foraged Wild Garlic Gnocchi, Burnt Pine Nut Butter,
Truffle Ricotta (V)

Thai Devon Chicken Bon Bons, Chilli Salsa Verde, Crispy Noodles,
Coriander Foam (DF)

Mains

Duo of Devon Beef, Roasted Sirlon & Slow Cooked Shin Bon Bon,
Yorkshire Pudding, Thyme Roasted Potatoes, Cauliflower Puree, Confit Shallot, Estate
Greens, Devon Cider Jus

Poached Chalk Stream Trout, River Teign Mussels, Roasted New Potatoes, Watercress
Cream, Samphire (DF)

Spring Onion & Spinach Risotto, Braised Leeks, Torched Somerset Feta, Watercress
Oil, Toasted Seeds (V & GF)

Desserts

Flavours of Strawberry, Plymouth Fruit Cup Jelly, Strawberry
& Mint Salsa, Sorbet, Meringue Crumb (can be made VN, GF, DF)

Dark Chocolate Torte, Chocolate Soil, White Chocolate Ice Cream (GF)

Espresso Martini Cheesecake, Coffee Chantilly Cream, Dorset Coffee Liqueur

Tea & Coffee

ALLERGEN & DIET KEY:

c = Celery / cr = Crustaceans / e = Eggs / f = Fish / g = Gluten / l = Lupin / m = Milk / mo = Mollusc / mu = Mustard / n = Nuts
/ p = Peanuts / se = Sesame / so = Soy / su = Sulphites / GF = Gluten Free / DF = Dairy (milk) Free / V = Vegetarian / VN =
Vegan