



## Wedding Breakfast Menu

Drinks served outside on the patio area

### STARTERS

#### SEARED SCALLOPS

*lemon and herb arancini, tomato and caper dressing*

#### CRISPY PORK BELLY

*smoked cheek croquette, roasted onion, Stilton cream*

#### WILD MUSHROOM AND TRUFFLE RISOTTO

*tarragon oil*

### MAINS

#### RUMP OF LAMB

*slow cooked belly croquette,  
crushed peas, caper and mint jus*

#### FILLET OF BEEF

*salt baked swede, triple cooked chips,  
watercress, grain mustard jus*

#### FISH OF THE DAY

*lemon sauté potatoes, broccoli and toasted almonds,  
butternut squash velouté*

### DESSERTS

#### TRIO OF CHOCOLATE MOUSSE

*salted caramel, short bread*

#### WARM VANILLA POACHED PEAR

*honey panna cotta, crisp puff pastry*

#### LEMON CURD CREME BRULEE

*rhubarb, pistachio ice cream*

#### SELECTION OF BRITISH CHEESES

*quince jelly, dehydrated malt loaf*

Wedding Cake from Konditor & Cook

*Lemon Chiffon*

**stones**  
RESTAURANT

If you have a specific allergy or dietary requirement, please let us know.

(v) vegetarian (ve) vegan \*gluten free