



## Wedding Breakfast 2016

### Starters

Lincolnshire Asparagus, parmesan milk and Parma ham

Duck liver parfait, orange and melon

Black pudding 'Scotch' egg, ham terrine with pea textures

Cured salmon, orange and star anise, rocket

Devon crab ravioli, bisque and braised gem lettuce

Seared scallops with homemade black pudding and apple

Jasmine poached mackerel, wild flowers and pear

Goat's cheese mousse, candied walnuts and watercress

Twice baked Lincolnshire poacher cheese soufflé, red onion marmalade

Crab cakes, chilli, lemongrass, cucumber

Pea soup with truffle crème fraiche, aged parmesan



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### Mains

Duo of Lincolnshire beef, braised and roasted, horseradish potato and marjoram sauce

Braised shoulder of salt marsh lamb, dauphinoise potato and jus

Tasting of Lincolnshire pork with pressed potato and apple gravy

Lincolnshire pork 'chop' with red cabbage, grain mustard and spinach

Roasted free range chicken breast, confit leg, apricot and thyme

Wild salmon, crab and potato cake, parsley coulis

Venison haunch, braised bonbon, juniper and sloe sauce

Grilled sea bass, lobster 'mac and cheese', spinach puree

Roasted Lincolnshire beef, Yorkshire pudding, dripping potatoes

Foster's 28-day matured ribeye steak with hand cut chips, tomato and mushroom

Fillet of cod wrapped in pancetta, lentils and smoked bacon air

Cauliflower cheese, truffle crumb and watercress



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Dessert

Chocolate texture – 5 textures of chocolate

Broken banoffee pie

Sticky toffee, banana parfait, date puree

Apple custard, cinnamon doughnuts

Lemon plate with berry flavours

Elderflower pannacotta, flowers and shortbread

Chocolate, fennel, raspberry

Tiramisu from Treviso

Vanilla crème brûlée, raspberry shortbread

Strawberries and cream