



PEONY

THREE COURSE WEDDING BREAKFAST FOR £35 PER GUEST

STARTERS

FIRE ROASTED RED PEPPER & TOMATO SOUP

with slow roasted yellow cherry tomatoes and basil oil

HAM HOCK & GRAIN MUSTARD TERRINE

with piccalilli purée and mixed pickles

MAINS

GRILLED CUMBERLAND RING SAUSAGE

with smoked Applewood mash, confit carrot, tenderstem broccoli,
crispy shallots and caramelised onion gravy

PANKO COATED HADDOCK

with pea purée, tartare sauce and thick-cut chips

CHARGRILLED CAULIFLOWER & TRUFFLE MACARONI CHEESE

with Italian hard cheese & onion crumb

DESSERTS


VANILLA CRÈME BRÛLÉE

with shortbread biscuits

CHOCOLATE BROWNIE

with dark chocolate sauce and vanilla ice cream

Polite Notice:

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- Depending on the size of your wedding party, we would ask you to select one starter, one main and one dessert for the party but of course, we would cater for any guests with dietary requirements separately.
 - Any dietary requirements and/or allergens will need to be disclosed 2 weeks before your special day.