

SNOWDROP

THREE COURSE WEDDING BREAKFAST FOR £45 PER GUEST

STARTERS

PORTOBELLO MUSHROOM KIEV

with garlic cashew cream, mushroom truffle sauce and black garlic

GIN CURED SMOKED SALMON

with pink grapefruit, pickled cucumber, avocado purée
and malt loaf croutes

MAINS

BRAISED SHOULDER OF LAMB

with carrot purée, baby carrots, potato terrine, pickled red cabbage
and red win jus

HERB CRUSTED COD

with chorizo & chickpea casserole and saffron potatoes

MISO CARAMEL ROASTED SQUASH

with peanut sauce, pak choi and sticky coconut rice

DESSERTS

ESPRESSO MARTINI CHOUX BUN

with espresso ice cream, Kahlua cream and caramel sauce

MANGO & PASSION FRUIT CHEESECAKE

with salted pineapple salsa, passion fruit curd
and pistachio ice cream

Polite Notice:

- 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.



Herb Crusted Cod



Espresso Martini Choux Bun