

FORMAL WEDDING BREAKFAST

SERVED TO TABLE IN THE HOUSE MAX 24 PEOPLE (3 ROUND TABLES OF 8)
SERVED TO TABLE IN THE BARN MAX 50 PEOPLE (TRADITIONAL U SHAPED)

CHOOSE TWO OR THREE COURSES
ONE MEAT AND ONE VEGETARIAN STARTER AND MAIN PLUS ONE DESSERT

STARTERS

HAM HOCK TERRINE (GLUTEN FREE AVAILABLE)

SLOW COOKED LOCAL HAM HOCK TERRINE, SERVED ON A SALAD GARNISH WITH
LYTHE VALLEY DAMSON GUMBO AND MELBA TOAST

CHICKEN PATE (GLUTEN FREE AVAILABLE)

HOMEMADE CHICKEN LIVER PATE, SERVED WITH A SALAD GARNISH WITH DAMSON CHUTNEY AND MELBA TOAST

ROASTED VEGETABLE TERRINE VEGAN (GLUTEN FREE AVAILABLE)

A DELICIOUS LAYERED TERRINE OF ROASTED BUTTERNUT SQUASH, COURGETTES, SWEET POTATOES AND ROASTED PEPPERS
SERVED ON A SALAD GARNISH WITH LYTHE VALLEY DAMSON GUMBO AND MELBA TOAST

BLUE CHEESE AND APPLE SALAD WITH CANDIED WALNUTS (VEGETARIAN/GLUTEN FREE)

TOSSED GREEN SALAD, WITH JULIENNE OF CRISP APPLE, GARSTANG BLUE CHEESE AND CANDIED WALNUTS

SMOKED MACKEREL AND HORSERADISH PATE (GLUTEN FREE AVAILABLE)

OUR OWN SMOKED MACKEREL PATE, WITH A SALAD GARNISH AND MELBA TOAST

SMOKED SALMON (GLUTEN FREE)

LOCALLY SMOKED SALMON WITH A PICKLED CUCUMBER DILL SALAD AND HORSERADISH CREAM

MAINS

ROASTED HERDWICK LAMB (GLUTEN FREE) - £3.50 SUPPLEMENT

SLOW ROASTED, WITH GARLIC AND ROSEMARY ROASTED NEW POTATOES, FRESH VEGETABLES AND MINT JELLY

ROAST OF Beef (gluten free available) £3.50 supplement

Roasted sirloin of beef (medium) with roast potatoes, Yorkshire pudding, fresh vegetables, and horseradish cream

BEEF BOURGUIGNON (GLUTEN FREE)

SLOW COOKED IN RED WINE, WITH CRUSHED POTATOES AND FRESH VEGETABLES

CHICKEN TARRAGON (GLUTEN FREE)

PAN FRIED FREE RANGE CHICKEN BREAST, IN A TARRAGON

CREAM SAUCE, WITH CRUSHED NEW POTATOES AND FRESH VEGETABLES

CUMBERLAND SAUSAGES (GLUTEN FREE AVAILABLE)

WITH CREAMY MASH, YORKSHIRE PUDDINGS, FRESH VEGETABLES AND GRAVY

BOUILLABAISSÉ (GLUTEN FREE)

A LUXURIOUS FISH STEW WITH SEAFOOD, SERVED WITH NEW POTATOES AND ROUILLE

MUSHROOM AND LEEK WELLINGTON - VEGETARIAN (VEGAN AVAILABLE)

WITH ROASTED NEW POTATOES AND FRESH VEGETABLES

CAULIFLOWER RAREBIT - VEGETARIAN/GLUTEN FREE (VEGAN AVAILABLE)

CAULIFLOWER "STEAK", WITH A CHILI, LIME AND GINGER SAUCE, TOPPED WITH A ZESTY CHEESE RAREBIT
ACCOMPANIED WITH NEW POTATOES AND FRESH VEGETABLES

CARROT AND CARDAMOM TARTE TATIN (VEGAN)

ON MIXED DRESSED LEAVES, FINISHED WITH A BALSAMIC REDUCTION AND
ACCOMPANIED WITH CRUSHED POTATOES

ROASTED VEGETABLE TART (VEGAN)

ON MIXED DRESSED LEAVES, FINISHED WITH A BALSAMIC REDUCTION AND
ACCOMPANIED WITH CRUSHED POTATOES

DESSERTS

ALL AVAILABLE GLUTEN FREE

STICKY TOFFEE PUDDING

WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM OR CUSTARD

CHOCOLATE AND DAMSON PUDDING

WITH VANILLA ICE CREAM

TOFFEE APPLE CRUMBLE

WITH VANILLA ICE CREAM OR CUSTARD

BELGIAN CHOCOLATE BROWNIE

WITH VANILLA ICE CREAM

CHOCOLATE AND PISTACHIO TART

WITH CRÈME FRAICHE OR ICE CREAM

LEMON TART

WITH DAMSON SORBET

ST CLEMENTS POSSETT

WITH GRASMERE GINGERBREAD

PAVLOVA

WITH FRESH BERRIES, CREAM AND ICE CREAM