

SWAN WEDDING MENU

We source many ingredients locally, some are lovingly produced here on the Brean estate.

STARTERS

Please choose one of the following:

PRAWN & MANGO SALSA SALAD (gf)

HAM HOCK TERRINE

Served with homemade tomato chutney and croutes

GARLIC MUSHROOM BRUSCHETTA

On a sourdough crouton with parmesan shavings (v)

FILLET OF SMOKED CHEDDAR TROUT

Hot smoked and served with horseradish cream (v)

WHITE WINE & PEA RISOTTO

Served with parmesan crisp (gf, v)

CHICKEN LIVER PARFAIT

Served with red onion chutney and sourdough toast

SOUP

All soups are homemade and served with a freshly baked bread roll and butter

ROASTED TOMATO & BASIL (gf, v)

CARROT & CORIANDER

ROASTED PEPPER & TOMATO

LEEK & POTATO

MINISTRONE

MAINS

Please choose one of the below and one dish from the vegetarian / vegan selector:

SLOW COOKED LAMB STEAK

Served with a rich Madeira sauce, fondant potatoes and seasonal vegetables

ROASTED CHICKEN SUPREME

Served with fondant potatoes & seasonal vegetables, with a white wine and chorizo sauce **or** bacon and cream sauce

PORK LOIN WITH CRACKLING

Served with roasted garlic and rosemary new potatoes, spiced and braised red cabbage served with a cider jus (gf)

BRAISED FEATHER BLADE OF BEEF

Served with baby onions in red wine and thyme jus, mashed **or** roasted potatoes and seasonal vegetables (gf)

CONFIT DUCK LEG CASSOULET

Slow cooked duck leg on a cassoulet of cannellini beans and Toulouse sausage

FILLET OF SALMON

With a salmon and dill mousse wrapped in puff pastry served with fondant potatoes and seasonal vegetables

DESSERTS

Please choose one of the following:

STRAWBERRY & LIME PANNA COTTA

Served with strawberry gel and shortbread biscuit

STICKY TOFFEE PUDDING

Served with crème anglaise

CHOCOLATE TART

Served with kumquat compote and Chantilly Cream

RED VELVET CHEESECAKE

Served with raspberry coulis and Chantilly Cream

TRIO OF MOUSSE

Tiramisu mousse, classic coffee and mascarpone mousse

TEA/COFFEE INCLUDED