



## Swan Wedding Breakfast Menu

Set menu for all guests. Please select one dish from each course and one extra vegetarian main course that will be served to your guests.

### Starters

A Choice of Soup: -

Wild Mushroom Soup, Truffle Oil (GF,V,VG)

Parsnip Soup, Curry Oil, Candied Walnuts (GF,V,GF)

Carrot, Ginger, Orange & Coriander Soup (GF,V,VG)

Pea & Ham Hock Soup, Old Winchester Cheese Crisp (GF)

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Carpaccio of Beef Fillet, Watercress, Old Winchester Cheese Shavings (GF)

The Valley Smoke House Duck Breast, Blueberries, Red Wine Poached Baby Pear (GF)

Crab & Prawn Cocktail, Lemon Mayo, Radicchio & Gem Lettuce, Marie Rose Sauce (GF)

### Mains

Slow Cooked Lamb Shank, Red Wine, Tomato & Rosemary Jus,  
Garlic Mashed Potato, Fine Beans (GF)

Fillet of Beef Wellington, Red Wine Jus, Thyme Roast Carrots,  
Tender Stem Broccoli

Butter Roast Guinea Fowl Supreme,  
Mushroom, Berries, Smoked Streaky Bacon Cream Sauce, Savoy Cabbage, Fondant Potato (GF)

Sea Bream Fillet, Warm Tartare Sauce, Baby Potatoes, Samphire (GF)

Please see our Vegetarian selector

### Desserts

Warm Apple & Cinnamon Fan, Custard (V)

Vanilla Cheesecake, Mixed Berries Compote (V)

Banoffee Pie Mess, Crushed Meringue, Cream,  
Hob Nob Crunch, Fresh Banana, Toffee Sauce (V)

White Chocolate Parfait, Pistachio Nuts, Dark Chocolate Sauce (GF,V)

### Coffee/Tea

Chocolate Fruit and Nut Flavour (GF,V)

