

CYGNET WEDDING MENU

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

STARTERS

Please choose one of the following:

CHICKEN LIVER PARFAIT

Served with red onion chutney and sourdough toast

LONDON GIN MARINATED SALMON SLICES

With a mild wasabi mayo

GARLIC MUSHROOM BRUSCHETTA

On a sourdough crouton with parmesan shavings (v)

CAESAR SALAD

Baby gem lettuce, garlic croutons, parmesan, black pepper with Caesar dressing (v)

SOUP

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

TOMATO & BASIL (gf, vg)

CARROT & CORIANDER (gf, vg)

ROASTED PEPPER & TOMATO (gf, vg)

LEEK & POTATO (gf, vg)

MINISTRONE

MAINS

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

CHICKEN & STUFFING or PORK LOIN & CRACKLING or BEEF & YORKSHIRE

Served with roast potatoes, seasonal vegetables & Yorkshire pudding

BRAISED BLADE OF BEEF

Served with mashed potato, slow braised beef in red wine & button onions, served with fondant potatoes and seasonal vegetables

PRESSED SLOW COOKED PORK BELLY

Served with dauphinoise potato with confit carrot

CHICKEN SUPREME

Choose from either a wild mushroom cream sauce or a bacon and cream sauce. Served with fondant potatoes and seasonal vegetables

DESSERTS

Please choose one of the following:

LEMON TART

Served with Chantilly cream (v)

BLACK FOREST ROULADE

Served with Chantilly cream and cherry compote (v)

TRIPLE CHOCOLATE BROWNIE (v)

Served with Chantilly cream

NEW YORK STYLE

CHEESE CAKE

Served with berry compote (v)

CHOCOLATE & ORANGE TART

Served with clotted cream (v)

TEA/COFFEE INCLUDED

