

# The Ro Wedding Breakfast

(£7 per person)

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## Starters

Choice of soup (other options available on request)

Tomato and basil

Leek and potato

Pea and ham

Pressed ham hock terrine with capers and mustard seeds, piccalilli and crispy sourdough

Classic prawn cocktail with Marie rose sauce

Heritage beetroot tarte tatin with goats' cheese, candied walnuts, wild rocket and basil oil

Crab and cumin fishcake

## Mains

Pan fried fillet of sea bass with potato and vegetable broth, drizzled with pesto

Pan fried breast of chicken with a cream and Madeira sauce, fondant potatoes, carrots, leeks and roasted shallots, with sage butter

Slow cooked shoulder of lamb, cooked in red wine with garlic, onions, thyme, and redcurrant jelly. Served with mashed potatoes, green beans, apricots and minted Hollandaise sauce

Braised blade of beef with strips of crispy pancetta, mushrooms, and baby onions in a red wine sauce. Served with creamy mash and root vegetables

Artisan Cumberland sausage swirl with Hawkshead Relish red onion marmalade, bubble & squeak, and gravy

Harissa marinated aubergine, grilled and served with marinated peppers, sweet potatoes, charred shallots and pesto

## Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Baileys Irish cream cheesecake with chocolate sauce

Trio of chocolate desserts with coffee sauce

Passion fruit pavlova with whipped cream and seasonal berries

Selection of locally made dairy ice cream with whipped cream

Selection of three cheeses with chutney and biscuits

**(not dietary inclusive – please request our separate Vegetarian and Vegan menu for more options)**