

The Ro

Wedding Breakfast Menu

Please choose one starter, one main course and one dessert from the selector.

If you wish to choose an option with a supplement, please note that the supplement charge is per person.

Anyone with dietary requirements, please request further details. These will be provided for at no additional cost.

Starters

Fresh Galia melon with berry compote and a mini orange jelly

Crispy goats cheese with pickles and sun-blush tomato salad

Leek, potato and watercress soup

Pea and mint soup

Carrot and sage soup

Oak smoked salmon with salad of new potatoes and avocado salsa

(Supplement - £4)

Prawn and langoustine salad with herbed crème fraiche

(Supplement - £5)

Chicken and bacon terrine with curried green lentils and rocket salad

(Supplement - £2)

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Mains

Supreme of chicken stuffed with thyme and ham mousse, seasonal vegetables, chefs potatoes, and wild mushroom sauce

Baked cod fillet with oatmeal and tarragan crust, seasonal vegetables, chef's potatoes, and Thai spice and lemongrass sauce

Great North Pie Company steak pie, seasonal vegetables, creamy mashed potatoes and gravy

Saffron risotto with green peas, Parmesan flakes and truffle oil

Mushroom stroganoff with infused cardamom rice and a slice of toasted ciabatta

Tagliatelle pasta with tomato and basil sauce, black olives, Parmesan shavings and toasted baguette

Desserts

Lemon posset with berry compote and homemade shortbread biscuit

Apple crumble tartlet with vanilla anglaise

Strawberry cheesecake with berry compote

Sticky toffee pudding with toffee sauce and vanilla ice cream

Chocolate and orange mousse with homemade shortbread biscuit

(Supplement - £2)