

## Corn Exchange Wedding Breakfast Menu 2016

### Sample Menu

Tomato and Basil Bruschetta served on Herb Infused Toast with Extra Virgin Olive Oil and Aged Balsamic Syrup

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Roast chicken breast filled with Ayrshire bacon and garlic, mini baked potato with smoked butter and herbs, seasonal greens, roast baby root vegetables and thyme infused jus

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Creamy tiramisu with coffee, chocolate and vanilla and dusted with cocoa

### Alternate Starters...

Atlantic prawns bound with heritage tomato mayonnaise, pickled cucumber, confit lemon, seasonal salad leaves

Rannoch estate smoked duck, black cherry puree, almond cream and toasted brioche

Oak smoked Scottish salmon, toasted soda scone, free range hens egg, chive crème fraiche and shallot & tomato salsa

Selection of hot soups with a crusty roll (choose one from the list below)

Leek and potato

Lentil and bacon

Pea and ham

### Alternate Mains...

Slow cooked spalebone of Scottish beef, golden potato rosti topped with parsley and Arran mustard, baby carrots glazed with honey, steamed seasonal greens and red wine jus

Roast breast of free range chicken stuffed with haggis, creamed cabbage with smoked bacon, rich potato puree and peppercorn sauce

Caramelised rump of lamb, garlic and rosemary potatoes, steamed spinach and leeks redcurrant jus

Pan fried fillet of sea bass with a black pudding, potato and apple, roast parsnip, baby leeks and parsnip crisps with a Cuddybridge apple jus

Glazed pork belly and roast mini joint, sautéed savoy cabbage and bacon, apple puree, golden rosti, celeriac crisps and rich jus

Slow cooked Shin of beef parcel glazed with red wine sauce and served on a bed of horseradish mash with sautéed mushrooms and roast seasonal vegetables (**£4.00 + vat supplement**)



## Alternate Desserts...

Raspberry and blueberry fool with soft whipped cream and raspberry crumble

Sticky toffee pudding, crème Chantilly and salted caramel sauce

Dark chocolate ganache tart, mandarin puree and vanilla cream

Fruits of the forest pavlova filled with soft whipped cream and topped with blackberry coulis

Cookie and cream cheesecake with rich chocolate sauce and crunchy honeycomb

## £26.00 per person

*(Please choose one of each course to create your set menu)*

Menu price includes:

White tablecloths and napkins

Crockery and cutlery

Fully trained and uniformed staff

Freshly brewed tea and coffee after

**All prices exclude VAT**

