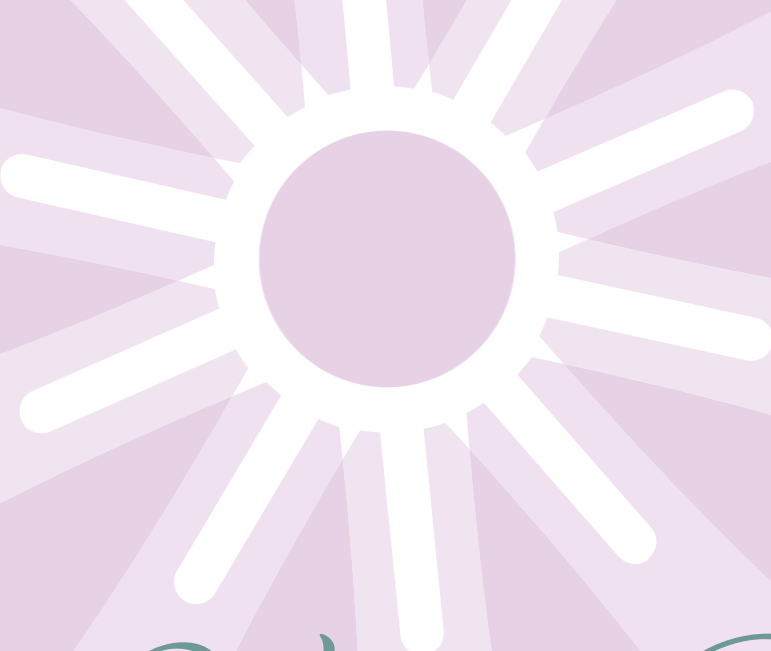




Wedding Breakfast Menu

Vegetarian Main Course

Spinach & Chickpea Tagine

With a Citrus & Herb Couscous, Fresh Thyme & Smoked Paprika finished with
Garlic Roasted Artichoke Hearts & Chopped Spinach

Tomato, Olive & Aubergine Stew

Fried Aubergine Coated in a Rich Tomato & Olive Ragout with Vegetarian
Parmesan Polenta & Salsa Verdi

Mushroom, Roasted Garlic & Goats Cheese Wellington Mushrooms Sautéed

with Tarragon & White Wine Topped with Crumbled Goats Cheese &
Roasted Garlic Puree, Wrapped in Puff Pastry Served with a
Creamy Mushroom Sauce

Butternut Squash & Gorgonzola Risotto

With Toasted Pumpkin Seeds & a Sage Butter

Mixed Mediterranean Vegetable & Aubergine Moussaka

Layered with a Creamy White Sauce

Puy Lentils with Roasted Beetroot, Peas & Mint

With Wilted Watercress & a Toasted Garlic Bruschetta Topped
with Crème Fraiche