

BELVOIR CASTLE

BELVOIR CASTLE WEDDING BREAKFAST

To Start

Belvoir Castle game press, confit red onion, pickled vegetables

Duck Liver parfait, brioche, sloe gin and apple, Melba toast

Juniper cured gravlax of salmon, cucumber and dill

Goats cheese panna cotta, beetroot carpaccio, watercress salad

Wild mushroom, gruyere tartlet, truffle

Main Course

Brisket of Estate Beef braised in Cabernet sauvignon, parsnip mash and root vegetable crisps

Cornfed chicken, Bonne Femme, pancetta and tarragon

Belly pork, apple and sage croquette, asparagus and Calvados

Halibut steak, crayfish risotto and lobster bisque

Butternut squash, spinach and pine nut in filo parcel

To Finish

Dark Chocolate, black cherry, vanilla cream

Citrus Posset, raspberry crumble and strawberry sorbet

Poached cinnamon pear, gingerbread

Assiette of Belvoir Fruit – Elderflower, Rhubarb and Summer fruits

Banana semi fredo, toffee pudding, popcorn