
PLATED WEDDING BREAKFAST | SERVED IN DOTTIE'S

STARTERS

Seasonal soup, warm focaccia, salted butter

Prawn and tomato cocktail, shredded lettuce, Marie Rose sauce

Chicken liver and cognac parfait, sweet onion jam, toasted croutons

Pressed chicken and apricot terrine, spiced mango chutney, dressed leaves

Ham hock and pea terrine, farmhouse piccalilli, rosemary focaccia shard

PUDDINGS

Classic steamed pudding, strawberry garden jam, custard

Roasted apple and pear crumble, hot crème anglaise

Raspberry Bakewell tart, orange cream, almond brittle

MAINS

Roast chicken breast, squash purée, smoked bacon and sweetcorn hash browns, grilled broccoli, rosemary chicken sauce

Slow red wine braised blade of beef, baby onions, mushrooms, grain mustard mash, roasted carrots and parsnips

Crusted haddock fishcake, pea purée, tartare sauce, tender stem broccoli, lemon

Roast salmon fillet, crushed new potatoes, spinach, poached egg, hollandaise

Pumpkin and sage risotto, pumpkin seed pesto, chestnuts, seasoned mascarpone (v)

English trifle, local berries, vanilla bean custard, candied pistachios, lemon

Profiteroles, white and milk chocolate sauce

ADDITIONAL UPGRADE

SIDES | £5.00 PER PERSON

Little gem lettuce, pomegranate, orange dressing

Rocket and watercress salad, pickled red onions

Honey roast carrots, lemon and parsley butter

Cauliflower cheese, vintage cheddar, Dijon mustard

Glazed broccoli, shallot, thyme butter

Plum tomato salad, basil, sourdough croutons

Crispy duck fat potatoes, garlic and rosemary

Crispy potatoes, parsley, maple, chorizo

Fries, thyme salt

Braised red cabbage, sultanas, cider

Salt baked beetroot, crème fraîche, hazelnut

Buttered mashed potato, crispy shallots, thyme