

THE BISCUIT FACTORY

Spring/Summer Garden Room Menu

Select one dish from each course to create your own three course Wedding Breakfast to delight your guests!

Starter

Confit chicken & leek terrine, pickled mushrooms, tarragon (GF)
Salt cod fritters, saffron aioli, mustard cress
Breaded ham hock, quail eggs, watercress
Spiced cauliflower, pistachio, split pea (VG, GF)
Whipped goats curd, tempura courgette, chilli jam (V)

Main Course

Pan fried sea bass, grilled vegetables, romesco, salsa verde (GF)
Lamb rumps, ras el hanout, onion puree, aubergine (GF)
Shropshire chicken breast, pea, asparagus, confit potato (GF)
Roasted hake, crushed potato, samphire, shrimp butter, dill (GF)
Sweet potato gnocchi, charred tomato, fennel ragu (V)

Dessert

Coconut & lime panna cotta, mango, passionfruit, chilli (GF)
Macerated berries, fromage frais, elderflower (V, GF)
Sticky toffee, butterscotch (V)
Coffee caramel brulee, pistachio shortbread (V)
Amarena cherry brownie, milk sorbet, toasted almonds (V, GF)