

HOTEL PORTMEIRION

WEDDING BREAKFAST

Starters

Leek and Potato Soup with Welsh Rarebit

Thai Fishcakes with compressed cucumber, lime and sweet chilli

Classic King Prawn Cocktail with Rye bread

Seared King Scallops with Chorizo Cous Cous, Mango and Coriander Yoghurt*

Terrine of Free Range Chicken, Roasted Red Pepper and Chorizo Chutney with Brioche

Smoked Duck with Honey Roasted Figs and Hazelnut Salad with Orange Dressing

Mains

Roasted Sirloin of Welsh Beef with Pot Roasted Vegetables and Yorkshire Pudding

Fillet of Beef Wellington with Duchess Potatoes, Watercress and Red Wine Jus*

Welsh lamb Rump, Bubble & Squeak, Roasted Celeriac and Rosemary

Roasted Chicken Breast with Confit Leg Sausage Roll, Sweet Potato Rosti, Spinach and Thyme Jus

Pave of Salmon, Back Olive Tapenade, Provençal Vegetables and Basil

Sea bass, Crab Croquette, fennel, Broccoli and Lemon Grass

Desserts

Lemon Posset with Strawberry served with Black pepper Shortbread White Chocolate and Vanilla Mousse,
Raspberry Sorbet and Milkshake Hazelnut Cream Profiteroles, chocolate Sauce and Vanilla Ice Cream

Sticky Date and Toffee Pudding with Banana Ice Cream and

Butterscotch Sauce

Coconut Panna Cotta and Mango

Dark Chocolate Tart with Passion Fruit Sorbet

Tiramisu