



## Gourmet Wedding Breakfast

Please choose 1 starter, 1 main and 1 dessert from your chosen option menu. If you would like extra courses or a bespoke menu the chef would be happy to discuss your ideas

### Option A

£34.50 pp

#### Starters

Egg Benedict

Poached hens egg, English muffin, ham hock and hollandaise sauce

The Bull oak smoked salmon

rye bread, lemon crème fraiche, burnt cucumber

Seasonal soup

With homemade bread

Chicken liver parfait

Red onion marmalade, pickled vegetables, homemade brioche

Crottin goats cheese

Caramelised fig salad, toasted walnut, crisp filo cup

#### Mains

Slow cooked Harvel house farm belly of pork,

Beer pickled onions, burnt broccoli, smoked potato mash

Braised brisket of beef

Pickled red cabbage, Celeriac puree, fondant potato

Roast breast of chicken

Buttered savoy cabbage, smoked bacon, crispy diced potato

Seared supreme of salmon

Watercress and crayfish salad, buttered new potatoes

Woodland mushroom and bean stew

Herb dumplings, roast cauliflower

#### Desserts

Chocolate fondant, coconut ice cream

Egg custard tart, praline ice cream

Vanilla panna cotta, mixed berry salad

Sticky toffee pudding, vanilla ice cream

Apple crumble, crème anglaise

Artisan British and European cheese, home-made chutney, grapes and celery, bread and wafers (**sup £3 per head**)

## Option B

£39.50 pp

### Starters

Pressed Ham and black pudding terrine  
Pickled onions, homemade mustard, pea salsa

Chicken liver and foie gras parfait  
piccalilli, radish and homemade brioche

The Bull oak smoked salmon and caviar  
Dill blinis, lemon crème fraiche, burnt cucumber

roast pumpkin and sage veloute  
potato and roast garlic dumplings, toasted pumpkin oil

Compressed watermelon salad  
Prosciutto ham, stilton and aged balsamic

### Mains

Rump of new season lamb  
Broccoli, hispi cabbage, roast garlic mash and tomato chutney

Slow roast ribeye of beef  
Confit onion, bbq cauliflower, potato fondant

Roasted Ballantine of chicken stuffed with wild mushrooms  
Crispy buttermilk fried thigh, peas "al a francais", smoked mash potato

Pan roasted fillet of cod  
Braised Puy lentils, mussels, bacon and baby onions

Wild mushroom and mozzarella arracini, tomato and basil sauce

### Desserts

White peach panna cotta, short bread, strawberry salad, Bellini sorbet

Peppermint and chocolate soufflé, double chocolate cookies

Pistachio crème brulee, chocolate sorbet, chocolate crumble

Baked lemon and lime tart, fresh raspberries, raspberry ripple ice cream

Artisan British and European cheese, home-made chutney, grapes and celery, bread and wafers

## BBQ WEDDING BREAKFAST

*Option A & B comes with all that is listed below,  
including the choice of one dessert*

### OPTION A - £24.50 PER PERSON

The Bull spicy beef sausage  
Oak smoked chicken portions  
10 hour smoked pulled pork brioche bun, apple  
and mustard sauce **or** 8 hour smoked brisket  
brioche bun, bbq sauce & sauerkraut  
Halloumi cheese and roasted vegetable  
skewers  
Carrot vegetable burger with Barkham blue  
cheese (V)

*Served with fresh green salad, potato salad  
and home-made slaws & sauces*

### OPTION B - £29.50 PER PERSON

Fruity chilli chicken wings  
The Bull spicy beef sausage  
Oak smoked chicken portions  
10 hour smoked pulled pork brioche bun, apple  
and mustard sauce **or** 8 hour smoked brisket  
brioche bun, bbq sauce & sauerkraut  
8 hour smoked pork spare ribs  
Halloumi cheese and roasted vegetable  
skewers  
Carrot vegetable burger with Barkham blue  
cheese (V)

*Served with fresh green salad, potato salad  
and home-made slaws & sauces*

## DESSERTS

Strawberry Eton Mess  
Zesty lemon posset with lavender shortbread  
Dark chocolate and pistachio brownie, balsamic red fruits, white chocolate & cardamom  
mousse

## CONTACT

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