



Glenfall House

Gourmet Wedding Breakfast

3-courses from £60.00 per person

4-courses from £69.00 per person

PRICES INCLUDE VAT

Selection on of Mixed Rolls & Chunky Breads:
Sun Dried Tomato, Walnut Loaf, Herb, Onion and Wholemeal.
Served with Sea Salted Butter or Dipping Oils

Half Runny Scotch Egg, Asparagus, Hollandaise
& Slow Roasted Baby Vine Tomatoes

Seared Wood Pigeon Breast, Salt Baked Beetroot & Watercress

Roast Cornish Scallop, Celeriac Puree,
Smokey Bacon Lardons, Fresh Peas

Gin, Juniper & Beetroot Cured Salmon with Lemon Crème Fraiche

Beetroot 3 ways – Pickled, Salt Baked, Frozen
with Dukka & Goats Cheese (v)

Fillet & Feather blade of British Beef, Beer Glazed Shallots,
Dauphinoise Potatoes, Wilted Greens, Red Wine Jus

2 Boned Rack of English Lamb, Summer Vegetables, Lamb Jus,
Minted New Potatoes

Roasted Cornish Monkfish Tail, Saffron Potatoes,
Sea Vegetables & Mussel Broth

Fillet of Sea Bass, Jerusalem Artichoke Puree, Roasted Garlic,
Crushed New Potatoes, Sun Dried Tomato Dressing

Goats Cheese, Caramelised Red Onion,
Rocket & Toasted Pine Nut Filo Pu (v)

Heart Shaped Strawberries & Cream Parfait, Strawberry Crisps,
Edible Flowers, Baby Basil Chocolate & Orange Torte
with Blood Orange Sorbet

Trio of Dessert: Sticky Toffee Pudding, Pear Tarte Tan,
Salted Caramel Ice Cream on Honeycomb

Cheese Platter - Local Cheddar, British Blue & Somerset Brie served
with a selection of Biscuits, Pot of Chutney, Grapes and Celery

(Minimum numbers apply. Some ingredients have seasonal availability)

Details of food allergies and special dietary requirements must be notified in advance