

Example Wedding Breakfast Menu

BREAD COURSE

An assortment of freshly baked artisan breads
served with whipped chicken butter

TO START

A roulade of ham hock & black pudding with an
English mustard emulsion and delicately
pickled shallot rings

MAIN COURSE

Slow-braised featherblade of beef accompanied by
creamy dauphinoise potatoes, silky broccoli purée
and a rich red wine jus

DESSERT

Glazed lemon tart with raspberry granita
and Chantilly cream

PETIT FOURS

An elegant selection of petit fours to
complete your dining experience



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