



Wedding Breakfast Menu

Please select one starter, one main and one dessert.
Vegetarians and guests with dietary requirements will be catered for separately.

STARTERS

Roast plum tomato & basil soup, olive focaccia	£5.50
Gratin Normande, our signature French white onion & cider soup, cream, Cheddar croutons, crusty bread	£6.50
Butternut squash & chilli soup, creme fraiche	£5.50
Twice baked blue cheese & spinach soufflé, rocket salad, lemon dressing	£7.95
Buffalo mozzarella, heritage tomato, basil, cold pressed rapeseed oil, balsamic reduction	£6.95
Beetroot panna cotta, Kidderton Ash goats cheese, beetroot puree, toasted caraway & walnut bread	£6.50
Wild & button mushrooms in a creamy garlic & blue cheese sauce, toasted ciabatta	£6.95
Baked Tiresford Guernsey golden brie tart, caramelised shallots, rocket, tomato & basil concasse	£6.95
Parma ham, honeydew melon, forest fruit compote	£6.95
Chicken liver pate, toasted brioche, caramelised onion chutney	£6.95
Crab & avocado salad, pickled samphire, watercress & dill mayo	£8.50
Thai fish cakes, crunchy peanut salad, sweet chilli sauce	£7.95
Smoked trout mousse, shaved fennel & caper salad, anchovy dressing, rye toast	£7.25
Soused mackerel fillet, scorched pickled & shredded cucumber, horseradish cream	£7.25
Prawn cocktail, cucumber jelly, charred baby gem	£7.95

MAINS

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables, rich roast gravy	£15.50
Supreme of chicken, paprika sauce, crispy pancetta, roast shallots & button mushrooms, green beans, rosemary potatoes	£16.50
Roast chicken breast wrapped in streaky bacon, dauphinoise potatoes, broccoli, wild mushroom Madeira jus	£16.50
Beef bourguignon, baby onions, mushrooms & pancetta in a rich red wine gravy, creamed mashed potato, roasted root vegetables	£16.50
Pan roast duck breast, fondant potato, celeriac puree, green beans, spiced blackberry jus	£18.95
Lamb shoulder, fondant potato, oyster mushroom, broad beans, honey roasted baby beetroot, creamed spinach	£18.95
Pan seared salmon, cucumber, carrots, baby beetroot, pickled baby shallots, lemon gel, mini fondant potato	£16.95
Grilled cod loin topped with Welsh rarebit, crab crushed potatoes, creamed spinach	£17.50
Baked sea bass fillet, chorizo & butter bean stew, baby leeks, crispy kale	£16.50
Roast butternut squash, spinach & blue cheese risotto	£11.95
Warm beetroot & blue cheese tart, purple potato, pickled blackberries	£12.50
Spiced chickpea cakes, Greek salad & tzatziki	£12.95

DESSERTS

Brioche bread & butter, chocolate chip pudding, creamy vanilla custard	£6.50
Chocolate & amaretto mousse, hazelnut praline, espresso foam	£6.50
Cheshire strawberries & blueberries set in a elderflower prosecco jelly, clotted cream ice cream	£6.50
Chocolate & salted caramel cheesecake, vanilla ice cream	£6.50
Passionfruit cheesecake, mango sorbet	£6.50
Blackberry panna cotta, pistachio biscotti	£6.50
Tart au citron, raspberry coulis, clotted cream	£6.50
Sticky ginger & date pudding, marinated pineapple toffee cream, ginger beer syrup	£6.50
White chocolate crème brulee, raspberry cookies	£6.50
Cherry frangipane tart, vanilla mascarpone, dark chocolate sauce, cherry gel	£6.50
Cheese board, selection of 4 cheeses, chutney, traditional accompaniments	£7.95

Please note:

If you or a member of your party has a food allergy or any special dietary requirements it is important that you inform us beforehand

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