

WINE*

*to accompany your Wedding Breakfast

Our white wine suggestions...

La Pintora Sauvignon Blanc (Chile)

£15.95 per btl

Crisp, citrus led Sauvignon Blanc with just the right acidity.

Murphy's Chardonnay (Australia)

£19.50 btl

This is a soft and delicate wine that displays stone fruit characters on both the aroma and palate.

Imdaba Sauvignon Blanc (South Africa)

£21.00 per btl

Refreshing gooseberry, citrus and tropical fruit flavours are backed by a racy jolt of acidity in this crisp, clean Sauvignon Blanc.

Our red wine suggestions...

La Pintora Merlot (Chile)

£15.95 per btl

Black cherries and plums, a juicy wine with soft tannins and a long ripe finish.

Tempranillo Protocolo (Spain)

£17.50 per btl

Full and round in the mouth, simple but pleasant with berries, vanilla and minerals.

Brampton Old Vine (South Africa)

£21.00 per btl

A blend of Shiraz, Merlot & Cabernet create this softly contoured and beautifully balanced wine.

How much wine?

We recommend an allowance of half a bottle per person

eat DRINK
AND BE MARRIED

THE WEDDING BREAKFAST

Cock O' Barton
BAR & RESTAURANT

WEDDING BREAKFAST

*please select one starter, one main and one dessert

Starters

Creamy mushroom & tarragon soup,
crusty bread £5.50

Roast plum tomato & basil soup,
olive focaccia £5.50

White onion & cider soup,
cheddar cheese toasts £5.95

Your favourite soup £tbc

Wild & button mushrooms in a creamy garlic
and blue cheese sauce on toasted ciabatta £6.50

Baked goats cheese on a brioche croute with a
herb and walnut crust and a Waldorf salad £6.75

Parma ham, honeydew melon,
forest fruit compote £6.95

Baked Tiresford Guernsey golden brie tart,
caramelised shallots, rocket with tomato
and basil concasse £6.95

Prawn & avocado cocktail, baby gem cherry
tomatoes & cucumber, brown bread £6.95

Chicken liver pate, toasted brioche,
caramelised onion chutney £6.95

Smoked salmon, soda bread,
caper & lemon dressing £7.50

Thai fish cakes, crunchy peanut salad,
sweet chilli sauce £7.50

Mains

Roast beef, homemade 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 £15.50

Roast chicken breast wrapped in streaky bacon,
dauphinoise potatoes, broccoli, wild mushroom
Madeira jus £15.50

Roasted pork belly, fondant potato, braised red
cabbage, green beans, caramelised apple, rich
gravy £15.50

Slow cooked beef with baby onions, mushrooms
& pancetta in a rich red wine gravy, creamed
potatoes, roasted root vegetables £15.95

Pan roast duck breast, fondant potato, celeriac
puree, green beans, spiced blackberry jus £17.50

Roast leg of lamb, garlic & rosemary potato cake,
creamed spinach, slow roasted cherry tomatoes,
red wine jus £17.95

Sirloin steak, dauphinoise potatoes, green beans,
roast shallots, red wine jus £25.95

Salmon supreme, crushed new potatoes,
fricassee of vegetables, creamy chive
and butter sauce £16.50

Grilled cod loin topped with Welsh rarebit,
crab crushed potatoes, sweet & sour
peppers, basil £16.50

Thai style seabass fillets, bok choy,
fragrant rice & green curry sauce £16.50

Mozzarella and sun dried tomato
risotto, rocket £11.95

Roast butternut squash & courgette lasagne,
salad, buttered new potatoes £12.95

Spiced chick pea cakes,
Greek salad & tzatziki £12.95

Desserts all @ £5.95

Brioche bread & butter, chocolate chip pudding,
creamy vanilla custard

Warm chocolate brownie, chocolate sauce,
vanilla ice cream

Cheshire strawberries set in a champagne jelly,
vanilla ice cream

Chocolate and salted caramel cheesecake,
vanilla ice cream

Classic vanilla crème brulee, shortbread

Sticky toffee pudding, vanilla ice cream,
toffee sauce

Passionfruit cheesecake,
vanilla ice cream

Warm apple tart, caramel glaze,
vanilla custard

Vanilla panna cotta, strawberries,
shortbread

Tart au citron, raspberry coulis,
clotted cream

