



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 |
| White onion & cider soup, Cheddar cheese toasts | £5.90 |
| Butternut squash & chilli soup, creme fraiche | £5.50 |
| Twice baked blue cheese & spinach soufflé, rocket salad, lemon dressing | £6.95 |
| Buffalo mozzarella, heritage tomato, basil, cold pressed rapeseed oil, balsamic reduction | £5.50 |
| 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 | £7.25 |
| Thai fish cakes, crunchy peanut salad, sweet chilli sauce | £7.50 |
| Smoked trout mousse, shaved fennel & caper salad, anchovy dressing, rye toast | £7.25 |
| Soused mackerel fillet, scorched pickled & shredded cucumber, horseradish cream | £7.25 |
| Crayfish 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 | £15.50 |
| Roast chicken breast wrapped in streaky bacon, dauphinoise potatoes, broccoli, wild mushroom Madeira jus | £15.50 |
| Braised Ox cheek 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 |
| Lamb shoulder, fondant potato, oyster mushroom, broad beans, honey roasted baby beetroot, creamed spinach | £17.95 |
| Sirloin steak, dauphinoise potatoes, green beans, roast shallots, red wine jus | £25.95 |
| Pan seared salmon, cucumber, carrots, baby beetroot, pickled baby shallots, lemon gel, mini fondant potato | £15.50 |
| 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 | £14.95 |
| Roast butternut squash, spinach & blue cheese risotto | £10.95 |
| Warm beetroot & blue cheese tart, purple potato, pickled blackberries | £12.50 |
| Goats cheese & chive croquette with a pea, broad bean & wild mushroom fricassee | £11.95 |

DESSERTS

| | |
|--|-------|
| Brioche bread & butter, chocolate chip pudding, creamy vanilla custard | £5.95 |
| Chocolate & amaretto mousse, hazelnut praline, espresso foam | £5.95 |
| Cheshire strawberries & blueberries set in a elderflower prosecco jelly, clotted cream ice cream | £5.95 |
| Chocolate & salted caramel cheesecake, vanilla ice cream | £5.95 |
| Passionfruit cheesecake, mango sorbet | £5.95 |
| Blackberry panna cotta, pistachio biscotti | £5.95 |
| Lemon curd semi freddo, summer fruit compote | £5.95 |
| Sticky ginger & date pudding, marinated pineapple toffee cream, ginger beer syrup | £5.95 |
| White chocolate crème brulee, raspberry cookies | £5.95 |
| Cherry frangipane tart, vanilla mascarpone, dark chocolate sauce, cherry gel | £5.95 |

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

@CockOBarton @CockOBarton @CockOBarton

Phone: 01829 782 277 email: info@cobcheshire.com website: cobcheshire.com