



# WEDDING BREAKFAST

## Menu

Please select one dish from each course plus an additional vegetarian main course

### HORS D'OEUVRES

**Leek, Potato and Watercress Soup**

**Cream of Tomato & Basil Soup**

**Crown of Seasonal Melon**  
filled with iced lemon sorbet  
& seasonal soft fruits

**Tian of Beesands Crab & Mango**  
cucumber salad & crème fraiche

**Caramelised Onion & Wild  
Mushroom Tart**  
rocket leaves & pesto dressing

**Pressed Chicken &  
Smoked Bacon Terrine**  
balsamic tomato chutney & dressed leaves

### MAIN COURSE

**Sea Salt & Black Pepper Roasted  
Sirloin of West Devon Beef**  
batter Devonshire pudding and  
a red onion enhanced beef jus

**Breast of Chicken En Crouete**  
in butter puff pastry with a  
tomato, mushroom & tarragon sauce

**Escalope of Pork Tenderloin**  
dusted with sage crumbs and  
set on an apple & pear ragout

**Seared Loin of English Lamb**  
sliced pink onto a spring onion mash  
topped with a  
shallot & marmalade reduction

**Roast Crediton Turkey**  
with a lemon, parsley & chestnut stuffing,  
rich pan gravy & cranberry tartlet

**Roasted Salmon Fillet**  
a caper & citrus butter jus

### VEGETARIAN OPTIONS

**Vegetable, Apple and Goats  
Cheese Strudel**  
tomato & fresh basil fondue

**Roast Butternut Squash and  
Asparagus Risotto**  
fresh Parmesan shavings

### DESSERTS

**Trio of Chocolate Terrine**  
vanilla bean ice cream and  
dark chocolate sauce

**Raspberry Ripple Cheesecake**  
raspberry & mint coulis

**Chilled Lemon Soufflé**  
brandy snap & lemon crisps

**Caramelised Crème  
Brûlée Tartlet**  
mixed berry compote

**Strawberry & White Chocolate  
Pavlova**

*£39.50 Per Head*

To include freshly brewed coffee and tea

Two Bridges Hotel - Dartmoor,  
01822 892347 Mon-Fri 9am-6pm  
[www.twobridges.co.uk](http://www.twobridges.co.uk)

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