



THE
Izaak Walton
HOTEL

WEDDINGS AT THE IZAAK WALTON HOTEL

WEDDING BREAKFAST MENU - DOVEDALE

Starters

Homemade Soup of your Choice with Homemade Bread

Pan Fried Pigeon Breast with Butternut Purée, Potato & Spring Onion Tian & Red Wine Syrup

Goats Cheese Mousse with Beetroot Purée, Caramelised Walnut Dust, Watercress & Apple Salad
& Savoury Spinach Meringue

Pan Fried King Scallops with Pea Purée, Boudin Noir & Textures of Pancetta

Home Cured Gravlax with Avocado Purée, Pickled Cucumber Ribbons, Mock Caviar & Lemon Vinaigrette

Mains

Pan Fried Noisette of Lamb with Honeyed Sweet Potato Purée & Redcurrant Jus

Fillet of Derbyshire Beef with Rich Madeira Sauce

Lemon Sole with Lemon & Chive Hollandaise

Oven Baked Duck Breast with Duck Leg Spring Roll & a Soy & Sweet Chilli Sauce

Herb Crusted Halibut with Buttered Samphire & a Saffron & Mussel Chowder

**All main courses are served with Seasonal Vegetable and a choice of Mash,
Fondant, Dauphinoise, Duchess, New, Crushed New or Boiled Potatoes.**

Desserts

Iced White Chocolate Parfait with Passion Fruit Jelly & Apricot Sorbet

Coconut Panacotta with Sweet Pineapple Chutney & Mango Purée

Apple Tarte Tatin with Caramelised Hazelnut, Apple Sorbet & Pouring Cream

Cappuccino Crème Brûlée with Amaretto Foam & Amaretti Biscuit

Assiette of Ice Cream & Sorbet

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

Please also be aware that some of our Game Dishes may contain shot.