



THE
Izaak Walton
HOTEL

WEDDINGS AT THE IZAAK WALTON HOTEL

WEDDING BREAKFAST MENU - ILAM

Starters

Homemade Soup of your Choice with Homemade Bread

Chicken Liver Pâté with Toasted Brioche, Red Onion Marmalade & Dressed Leaves

Prawn, Crab & Crayfish Cocktail with Marie Rose Sauce, Brown Bread & Watercress

Baked Brie with Toasted Brioche, Red Onion Marmalade & Rocket

Ham Hock, Spinach & Wild Mushroom Terrine with Piccalilli, Dressed Leaves & Melba Toast

Galia & Honeydew Melon with Berry Compote & Raspberry Sorbet

Mains

Braised Blade of Beef with Mushroom & Shallot Gravy

Wild Mushroom Risotto with Watercress & Parmesan Crisp

Crispy Pork Belly with Sautéed Leeks & Cider Reduction

Baked Trout Fillet with Rocket & Almond Salad & Red Pepper Sabayon

Chicken Breast stuffed with Goats Cheese with a Rich Tomato & Basil Sauce

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

Desserts

Mixed Berry Pavlova with Sharp Raspberry Coulis

Dark Chocolate Mousse with Tuile Biscuit & White Chocolate Shavings

Lemon Tart with Raspberry Coulis & Sorbet

Profiteroles with Chantilly Cream & Chocolate Sauce

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.