LIFE'S KITCHEN

A LOVE OF FOOD &
A SENSE OF OCCASION

Sample Wedding Breakfast Menu

Canapés

Cured Salmon with Preserved Lemon Blinis with Crème Fraiche

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Mini Thyme Rosti Topped with Minted Fillet of Lamb and Redcurrant Jelly

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Sun Blushed Tomato Risotto Cakes, Deep Fried Sage (v)

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White and Dark Chocolate Dipped Strawberries

Starters

Crispy Breaded Duck Confit
Red Onion Glaze, Orange and Chicory Salad

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Oven Baked Sweet Beetroot and Ricotta Tart
Fine Apple Salad and Cider Vinaigrette

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Oak Smoked and Sage Roasted Chicken Terrine
Toasted Dark Fruit Loaf and Cumberland Sauce

Main Courses

Pan Fried Fillet of Seabass
Crushed Nicoise Potatoes, Braised Fennel and Bouillabaisse Sauce

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Slow Cooked Heel of Beef
Creamed Horseradish Potatoes and Green Vegetable Medley

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Duo of Cornish Lamb
Pressed Confit Shoulder and Herb Crusted Cutlet
Anna Potato and Redcurrant Jus

Desserts

Dorset Apple Cake
Rum and Raisin Ice Cream, Salted Peanut Caramel Sauce

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Eton Mess
Crushed Meringue, Steeped Berries, Thick Cream and Summer Fruit Coulis

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Layered Chocolate Trifle
Steeped Black Cherries and Popping Candy

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Coffee & Petit Fours