



# Wedding Breakfast Menu

Please select one starter, one main and one dessert.  
Vegetarians and guests with dietary requirements will be catered for separately.

## STARTERS ..... MAINS ..... DESSERTS .....

Roast plum tomato & basil soup, olive focaccia	<b>£5.50</b>	Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables, rich roast gravy	<b>£15.50</b>	Brioche bread & butter, chocolate chip pudding, creamy vanilla custard	<b>£5.95</b>
White onion & cider soup, Cheddar cheese toasts	<b>£5.90</b>	Supreme of chicken, paprika sauce, crispy pancetta, roast shallots & button mushrooms, green beans, rosemary potatoes	<b>£15.50</b>	Chocolate & amaretto mousse, hazelnut praline, espresso foam	<b>£5.95</b>
Butternut squash & chilli soup, creme fraiche	<b>£5.50</b>	Roast chicken breast wrapped in streaky bacon, dauphinoise potatoes, broccoli, wild mushroom Madeira jus	<b>£15.50</b>	Cheshire strawberries & blueberries set in a elderflower prosecco jelly, clotted cream ice cream	<b>£5.95</b>
Twice baked blue cheese & spinach soufflé, rocket salad, lemon dressing	<b>£6.95</b>	Braised Ox cheek with baby onions, mushrooms & pancetta in a rich red wine gravy, creamed potatoes, roasted root vegetables	<b>£15.95</b>	Chocolate & salted caramel cheesecake, vanilla ice cream	<b>£5.95</b>
Buffalo mozzarella, heritage tomato, basil, cold pressed rapeseed oil, balsamic reduction	<b>£5.50</b>	Pan roast duck breast, fondant potato, celeriac puree, green beans, spiced blackberry jus	<b>£17.50</b>	Passionfruit cheesecake, mango sorbet	<b>£5.95</b>
Beetroot panna cotta, Kidderton Ash goats cheese, beetroot puree, toasted caraway & walnut bread	<b>£6.50</b>	Lamb shoulder, fondant potato, oyster mushroom, broad beans, honey roasted baby beetroot, creamed spinach	<b>£17.95</b>	Blackberry panna cotta, pistachio biscotti	<b>£5.95</b>
Wild & button mushrooms in a creamy garlic & blue cheese sauce, toasted ciabatta	<b>£6.95</b>	Sirloin steak, dauphinoise potatoes, green beans, roast shallots, red wine jus	<b>£25.95</b>	Lemon curd semi freddo, summer fruit compote	<b>£5.95</b>
Baked Tiresford Guernsey golden brie tart, caramelised shallots, rocket, tomato & basil concasse	<b>£6.95</b>	Pan seared salmon, cucumber, carrots, baby beetroot, pickled baby shallots, lemon gel, mini fondant potato	<b>£15.50</b>	Sticky ginger & date pudding, marinated pineapple toffee cream, ginger beer syrup	<b>£5.95</b>
Parma ham, honeydew melon, forest fruit compote	<b>£6.95</b>	Grilled cod loin topped with Welsh rarebit, crab crushed potatoes, creamed spinach	<b>£17.50</b>	White chocolate crème brulee, raspberry cookies	<b>£5.95</b>
Chicken liver pate, toasted brioche, caramelised onion chutney	<b>£6.95</b>	Baked sea bass fillet, chorizo & butter bean stew, baby leeks, crispy kale	<b>£14.95</b>	Cherry frangipane tart, vanilla mascarpone, dark chocolate sauce, cherry gel	<b>£5.95</b>
Crab & avocado salad, pickled samphire, watercress & dill mayo	<b>£7.25</b>	Roast butternut squash, spinach & blue cheese risotto	<b>£10.95</b>		
Thai fish cakes, crunchy peanut salad, sweet chilli sauce	<b>£7.50</b>	Warm beetroot & blue cheese tart, purple potato, pickled blackberries	<b>£12.50</b>		
Smoked trout mousse, shaved fennel & caper salad, anchovy dressing, rye toast	<b>£7.25</b>	Goats cheese & chive croquette with a pea, broad bean & wild mushroom fricassee	<b>£11.95</b>		
Soused mackerel fillet, scorched pickled & shredded cucumber, horseradish cream	<b>£7.25</b>				
Crayfish cocktail, cucumber jelly, charred baby gem	<b>£7.95</b>				

### *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

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