



ELEANOR & GRAEME

09.09.23

wedding breakfast

Starter

Smoked Ricotta with Heritage Beetroots, Braised Fennel,
Chargrilled Artichokes, Warm Apple & Sage Vinaigrette

Intermediate

Veloute of Cauliflower, Wild Mushroom Jalousie,
Granny Smith Apple and Cep Oil

Main

Polenta, Spenwood Cheese, Baby Artichoke,
Sprouting Broccoli, Roasted Carrot

Dessert

Albert Roux's Lemon Tart,
Raspberry Sorbet

in lieu of favours

Thank you for sharing our special day with us.
In lieu of traditional favours, we have made a donation in
honour of our guests to the Beatson Cancer Charity.

