

Wedding Breakfast

Platinum

goats cheese panna cotta

with pea purée and balsamic reduction (v)

crispy prosciutto wrapped asparagus

on marinated artichoke and tomato confit with hollandaise

air dried west country beef and watercress and carrot salad

with fresh horse radish cream

Brixham crab mouse, langoustine

and smoked haddock chowder

~

fillet of beef medallions on celeriac and sweet potato purée

with a creamy peppercorn sauce

cannon of lamb on caramelized onion mash

with rosemary and mint jus

pan fried sea bass fillet

on a bed of spinach with sauce vierge

polenta cake topped

with baby roast aubergine, sun blushed tomato and marinated artichoke, with basil oil dressing (v) (gf)

tian of aubergine

and ratatouille au gratin (v)

all served with Chef's selection of fresh vegetables and potatoes, roll and butter

~

assiette of apple

with ginger topped apple trifle, green apple sorbet and Kingston Black taster

vanilla and strawberry panna cotta

served with sweet wine jelly, laced with gold leaf and a dried strawberry shard

chocolate and black cherry slice

with freeze dried sour cherries and cassis puree

Select one dish from each of the courses to create your own tailored three course dinner, followed by tea, coffee and fudge

You will be advised of any variations in availability or price should circumstances dictate.

If you have any special dietary requirements or allergies please let us know.

Dishes may contain nuts or nut derivatives.

(v) = vegetarian (gf) = gluten free

www.rivieracentre.co.uk

wedding@ricc.co.uk



01803 206 329

