

THE SWAN HOTEL WELLS

Wedding Breakfast Menu

Starters

Creamed Potato and Leek Soup with Chives (Other Soups available)
Duck Liver Pate, Caramelised Red Onion Confit, Toasted Brioche Loaf
Salmon Fishcake, Rocket Salad, Dill and Lime Crème Fraiche
Rosette of Honeydew Melon, Compote of Tropical Fruits
Warm Tartlet of Goats Cheese, Poached Pear and Walnut Salad
Hot Ham and Potato Cake, Wholegrain Mustard Dressing
Sugar-cured Salmon, Cold Water Prawns, Guacamole

Main courses

Breast of Local Chicken, Creamy Wild Mushroom Sauce
Braised Blade of Somerset Beef, Beer and Onion Gravy
Grilled Salmon Supreme, Asparagus, White Wine and Dill Cream Sauce
Cutlet of Free-range Pork, Creamed Leeks, Cider and Apple Jus
Roast Topside of Beef, Yorkshire Pudding, Sweet Madeira Sauce
Grilled Sea Bass Fillet, Red Pepper, Ginger and Coriander Salsa
Wild Mushroom Risotto, Parmesan Shavings, Rocket Pesto

Alternative buffet main course

Honey Roast Ham, Topside of Somerset Beef, Poached Salmon,
Selection of Vegetarian Quiches, Various Freshly Prepared Salads,
served with New Potatoes

Desserts

Vanilla Panna Cotta, Red Berry Fruit Salad
Glazed Lemon and Lime Tart, Blackcurrant Sauce
Papaya and Mango Cheesecake, Passion Fruit Syrup
Warm Apple Pie, Dorset Clotted Cream
Dark Belgian Chocolate Torte, Rum and Raisin Sauce
Coconut Mousse rolled in Toasted Coconut, Poached Pineapple
Raspberry Delice, Blueberry Coulis

3 Courses - £36.50 per person Includes coffee and mints