

# 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