

**Wedding Breakfast Menu Choice  
Option A**

Vine plum tomato *consommé*, broad beans & langoustines

Smoked salmon *mousse*, lemon dressing, soft quail's egg

Guinea fowl and wild mushroom *roulade*, walnut & pomegranate dressing

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“Reg Johnson’s” corn-fed duck breast, potato *fondant*, cherry *jus*

Pan-fried Lemon sole, *confit* lemon, Anna potato, tartare *beurre blanc*

Slow cooked pork belly, braised red cabbage, horseradish foam

\* \* \* \* \*

Selection of cheeses, grapes and celery

Banana and hazelnut *parfait*, caramel ripple ice cream

White chocolate, Lemon & basil *mousse*, fresh raspberries, sweet basil foam

A choice of home-made sorbets between courses £3.50 per person

A selection of three cheeses, grapes, celery and apple & mustard seed chutney.  
£7.50 per person

**This sample menu offers three choices per course for Wedding Breakfast parties with numbers up to 24 guests.**

**Simon Kelly and his team have prepared this menu as a suggestion. Please contact us if you have some thing specific in mind.**

The Feversham Arms Hotel, Helmsley, North Yorkshire YO62 5AG

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FEVERSHAM ARMS

*A bideaway hotel*

**Wedding Breakfast Menu  
Option B**

*Tian* of smoked mackerel, *crème fraîche* jelly

Leek & potato soup, chive cream

*Parma* ham & *chevre* salad, toasted pine nuts

\* \* \* \* \*

Locally reared loin of lamb, basil and *brioche* crust, black olive & sun dried tomatoes

Pan fried wild sea bass, braised baby gem, shellfish reduction

Poached Guinea fowl breast, warm salad of violet potato & endive, gooseberry dressing

\* \* \* \* \*

Selection of cheeses, grapes & celery

Lemon tart, fresh blackberries, candied zest

Peach & almond tart, lemon verbena sherbet

A choice of home-made sorbets between courses £3.50 per person

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*A hideaway hotel*