

THE  
**COQUETVALE**  
HOTEL • BAR • RESTAURANT

**Current Wedding breakfast selector**

**Starters**

Roast pepper soup, served with bread roll (V)

Northumberland smoked salmon, salmon pate, caper berries and chive vinaigrette

Arancini stuffed with blue cheese, beetroot puree and pumpkin seed pesto (V)

Chicken liver parfait, red onion marmalade, pickled vegetables and toasted sour dough

Local game terrine, pineapple chutney and toast

**Mains**

Seared loin of venison with Dauphinoise potato, braised red cabbage and juniper sauce

Slow cooked belly of pork, mustard mash, braised red cabbage and cider sauce

Roast chicken breast, sautéed new potatoes, spring greens and white wine sauce

Roast vegetable risotto, asparagus and parmesan shavings (V)

Baked fillet of halibut with broad bean, new potato and rocket salad with Asian butter sauce

Confit duck leg with creamy cheese mash, buttered greens and rosemary sauce

Mixed wild mushroom linguini with rocket and white truffle oil (V)

**Desserts**

Lemon tart with berry coulis and clotted cream

Sticky toffee pudding with caramel sauce and clotted cream

Warm chocolate brownie with vanilla ice cream and chocolate sauce

Cinnamon spiced crème Brule with shortbread

**PLEASE NOTE**

**SILVER PACKAGE** - please create your own set menu by choosing, 1 starter, 1 main course and 1 dessert for all your guests, with a vegetarian option as extra if required

**GOLD & PLATINUM PACKAGES** - please create your choice menu by choosing 2 starters,

2 main courses and 2 desserts, with a vegetarian option as extra if required – to offer to your guests for pre ordering

