

THE ATHENÆUM

BURY ST EDMUNDS



Wedding Breakfast Menu

STARTERS

Salt Cod Bon-Bon with Potato Parsley Soup

Kiln Roast Salmon, Pickled Cucumber, Crispy Capers, Lemon Crème Fraiche and Rye Toasts

Smoked Chicken Breast Apricot & Pistachio Salad, Pickled Summer Radishes, Garlic Croutes (DF)

Grilled Halloumi with Warm Summer Vegetable Salad and Herb Oil (GF, V)

Confit Duck Rillettes, Sour Cherry & Watercress Salad (GF, DF)

Sun Dried Tomato & Butterbean Pate with Fruit Chutney and Toasts (GF, DF, V, VG)

MAINS

Herb Crusted Fillet of Cod, Fricassee of lentils & Chorizo, Tomato Confit

Roasted Salmon Fillet, Crushed New Potatoes, Buttered Samphire and Mussel Cream Sauce (GF)

Poached Breast of Chicken, Saffron Potato Puree, Wilted Kale and Asparagus, Jus (GF)

Pork Three Ways. Confit Belly, Smoked Fillet, Braised Hock with Mustard Cream Sauce, Burnt Apple Mash, Roasted Carrot & Sage Puree (GF)

Heritage Carrot & Orange Tartelette, Potato & Tarragon Crisps, Charred Artichokes (DF, V, VG)

Spiced Aubergine 'Steak' Sautéed Summer Vegetables and Tomato Fondue (GF, DF, V, VG)

DESSERTS

Peach & Raspberry Cheesecake, Dark Chocolate Mousse and Almond Crust

Cherry and Almond Pannacotta, Sour Cherry Jelly Frangipane Crumb and Sweet Pastry Tuile

White Chocolate Mousse with Local Wild Berries and Pistachio Sponge

Strawberry and Lime Tartelette Berry Meringue, Mint Syrup (DF)

"Deconstructed" Summer Berry Pudding, Clotted Cream

Poached Blueberries with Lemon Curd and Italian Meringue

Please select one meat choice and one vegetarian option on behalf of your guests.
Freshly-brewed coffee, tea and after-dinner chocolates will be served at the end of your meal.

Whilst we take all reasonable precautions to prevent cross-contamination of food products,
we cannot guarantee that trace amounts of known allergens remain absent
from food products upon service.



'Proud to be catering and hospitality partner at The Athenæum'