



Wedding Menus

Starters

Chicken liver parfait, grape chutney and toast
Smoked salmon and cream cheese roulade, cucumber dressing, lemon garnish
Grilled goats cheese and poached pear salad, balsamic reduction (V)
Roasted tomato and basil soup (V)
Sweet potato and coriander soup (V)
Prawn salad bound in marie rose sauce, granary toast
Tea smoked duck breast, orange salad and Cumberland dressing

Mains

Chicken supreme in chasseur sauce, panache of vegetables, thyme roasted new potatoes
Slow roast leg of lamb, roast potato, panache of vegetables and rosemary gravy
Grilled fillet of sea bass, baby new potatoes and green beans, tomato and dill vinaigrette
Braised beef in red wine, herb mash, roasted root vegetables, red wine gravy, Yorkshire pudding
Fillet of cod, herb crushed new potatoes, caper cream sauce, green beans
Roast loin of pork, sage and onion stuffing, roast potato, panache of vegetables, apple sauce and gravy
Mushroom, leek and blue cheese tart, baby new potato and red pepper sauce, dressed salad (V)
Roasted vegetable wellington, sautéed potato, tomato and basil sauce, salad garnish (V)

Desserts

Chocolate brownie, vanilla ice cream and berry compote
Sticky toffee pudding, caramel sauce and ice cream
Traditional vanilla crème brulee, homemade shortbread biscuit
Red wine poached pear, shortbread crumb, vanilla crème anglaise
Lemon tart, raspberry sorbet
Apple and sultana crumble, vanilla custard
Fresh fruit salad, clotted cream
Dark chocolate tart with chantilly cream

Tea, Coffee and Chocolate Mints