

Wedding Menu

3 Course £32.50 per Head

Starters

- Homemade Soup topped with Homemade Croutons (v)
- Chicken Liver Parfait, Crisp Breads & Onion Chutney
- Oak Smoked Duck Breast, Zesty Orange Salad, Toasted Sesame Dressing, Plum Puree
- Stilton and Red Pepper Stuffed Mushrooms on a bed of Glazed Rocket (v)
- Tiger Prawns & Avocado with a Lime and Chilli Dressing
- Salmon Terrine topped with a Horseradish Crème Fraiche
- Caramelised Onion and Goats Cheese Tart with Roasted Cherry Vine Tomatoes (v)

Mains

- Roasted Sirloin of Beef served with Roast Potatoes and Yorkshire Pudding
- Slow Roasted Belly Pork, Sage Mash, Butternut Puree, Roasted Apple, Cider Jus
- Supreme of Chicken Mushroom & Tarragon Sauce, Croquet Potatoes
- Herb crusted Salmon, Lemon & Dill Hollandaise, Garlic crushed Potatoes
- Wild Mushroom Ravioli finished with a Creamy Tomato Sauce
- Cod Fillet with a White Wine and Parsley Sauce accompanied with Crushed Potatoes
- Slow cooked lamb shank, redcurrant Jus, Creamed potato

Desserts

- Crème Brulée, Home Made shortbread
- New York Cheesecake, Berry Compote
- Chocolate Profiteroles
- Fresh Fruit Salad with Mango Sorbet
- Apple & Cinnamon Strudel, Vanilla Bean Ice Cream
- Luxury Vanilla Bean Ice cream

Please Choose a maximum of 3 from each section

