

Wedding Menu

Starters

- ♡ Duck & Orange Terrine
- ♡ Cold Poached Salmon with a Lime & Dill Dressing
- ♡ Melon Crown filled with Exotic Fruits
- ♡ Smoked Trout with Lemon vinaigrette
- ♡ Sautéed Chicken & Bacon Caesar Salad
- ♡ Stilton Stuffed Mushroom Wrapped in Bacon
- ♡ Hors-d'oeuvres-Seasonal Melon wrapped in Parma Ham, Pacific Salmon, Coarse Paté & Marie Rose Coated Prawns
- ♡ Prawn Tower

Homemade Soup Choices

- ♡ Carrot & Orange, Farmhouse Vegetables, Scotch Broth, Broccoli & Stilton, Pea & Ham, Mushroom & Garlic, Cauliflower & Red Pepper, Lentil & Black Pepper, Leek & Potato, Courgette, Basil & Brie, Chicken Noodle, Tomato & Basil, French Onion, Cream of Celery, Spicy Parsnip, Watercress & Chive

Main Courses

- ♡ Roast Turkey and Trimmings
- ♡ Lamb Rump on Minted Mash with a Redcurrant Sauce
- ♡ Roast Beef Chasseur and Yorkshire Pudding
- ♡ Roast Leg of Lamb with Rosemary and Redcurrant Glaze served with a Roast Gravy
- ♡ Pork Loin Steak with Apple & Calvados Sauce
- ♡ Chicken Supreme with Straw Vegetables & Tomato & Basil Sauce
- ♡ Poached Salmon on Mixed Leaves with a Fresh Herb Butter
- ♡ Baked Cod Loin topped with a Coarse Mustard & Leek Cream Sauce
- ♡ Chicken Supreme on a Bed of Mushroom Risotto
- ♡ Cumberland Sausages & Creamy Mash Potato Served with Red Onion Gravy
- ♡ Braised Steak in Bacon and Mushroom Gravy

Selection of Vegetables

Accompanied by roast potatoes and parsley buttered new potatoes, a selection of fresh hand finished Vegetable Bundles

Please notify us of any special dietary requirements

Vegetarian Options

Mushrooms

In a Large Vol-au Vent with Stilton & Garlic Cream Sauce

Mushroom Risotto

Arborio Rice & Assorted Mushrooms Seasoned with Black Pepper & Fresh Lemon Juice

Vegetable Stir Fry

Filo Bundle

A Hand Finished Bundle of Rocket, Brie & Red Currants in a Creamy Mushroom Sauce

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Desserts

Homemade Apple Pie with Cream

Homemade Sticky Toffee Pudding & Luxury Vanilla Pod Ice-Cream

Homemade Luxury Bread & Butter Pudding with Whisky and White Chocolate Sauce

Apple & Raspberry Crumble and Custard

Tiramisu

Deluxe Chocolate trio topped with a white truffle & chocolate swirls

Homemade Crème Brûlée

Homemade Strawberry Shortcake Tower

Profiteroles with Dark & White Chocolate Sauce

Seasonal Berry Cheese Cake

Chocolate Fudge Cake Drizzled in Cream

Selection of English Cheese & Biscuits

Strawberries & Cream (Subject to availability)

Coffee & After Dinner Mints

PLEASE SELECT:

2 Starters

2 Mains

2 Desserts

Pre-Order Required 4 Weeks Prior to Wedding Reception

