

# wedding menu

*Our Menus are a one choice menu Please pick the relevant menu associated with your package Upgrades are available*

## S T A R T E R

### *Silver Menu*

*Roasted Tomato Soup, Herb Croutons with Pesto Dressing & Freshly Baked Bread  
Fan of Honeydew Melon, Parma Ham with Raspberry Coulis & Fresh Berries  
Chicken Liver Parfait, Micro Herb with Red Onion Marmalade with Brioche Toast*

### *Gold Menu*

*Butternut Squash Soup, Toasted Pumpkin Seeds & Freshly Baked Bread  
Smoked Chicken, Pancetta & Apricot Terrine, Crisp Leaves with Homemade Chutney  
& Sourdough Toast  
Smoked Salmon & Prawn Roulade, Crème Fraiche with Lemon & Dill Dressing &  
Micro Herb Garnish*

### *Platinum Menu*

*Cream of Broccoli Soup with A Garnish of Toasted Almonds & Freshly Baked Bread  
Smoked Salmon Gravlax, Celeriac Remoulade with Apple & Beetroot Relish & Micro  
Herb  
Goats Cheese & Red Onion Tart with Balsamic Reduction & Herb Oil*

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## MAIN COURSE

### *Silver Menu*

*Pan Roast Chicken Supreme, Chive Cream Velouté with Crushed New Potato & Seasonal Vegetables*  
*Roast Loin of Pork, Grain Mustard Sauce, Herb Stuffing with Traditional Roast Potatoes & Seasonal Vegetables*  
*Oven Baked Loin of Cod, Olive Tapenade Tomato Jus with Crushed New Potato & Seasonal Vegetables*

### *Gold Menu*

*Oven Baked Lamb Shank, Bubble and Squeak with Rosemary Jus & Seasonal Vegetables*  
*Pan Roast Chicken Supreme, Mushroom & Tarragon Cream with Crushed New Potato & Seasonal Vegetables*  
*Braised Blade of Beef with a Rich Pan Gravy, Horseradish Mash & Seasonal Vegetables*

### *Platinum*

*Medallions of Beef Cooked Pink, Served on A Tomato Glazed Fondant Potato with Black Pudding Bon Bon & A Red Wine, Button Onion Jus & Seasonal Vegetables*  
*Seared Corn-Fed Chicken Supreme, Dauphinoise Potato, Served with a Wild Mushroom & Smoked Bacon Sauce & Seasonal Vegetables*  
*Oven Baked Salmon Fillet on a Fondant Potato with Spinach Cream*

### *Vegetarian Options*

*Penne Pasta Served with Roasted Vegetable & Green Pesto*  
*Pea & Mint Risotto served with Parmesan Shard*  
*Roasted Vegetable & Mozzarella Stack, Spicy Tomato Sauce*

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## DESSERT

### *Silver Menu*

*Apple & Raspberry Crumble with Crème Anglaise  
Classic Chocolate Fudge Cake with Vanilla Ice Cream  
Tart Au Citron, Berry Coulis with Orange Sorbet & Fresh Berries*

### *Gold Menu*

*Lemon Meringue Pie with Raspberry Coulis & Fresh Berries Chocolate & Coconut Torte  
with Pistachio Ice Cream  
White Chocolate & Raspberry Brulé Cheesecake with Berry Compote*

### *Platinum Menu*

*Trio of Desserts - Chocolate Marquise, Lemon Posset & Fruits of The Forest Cheesecake  
Dark Chocolate & Raspberry Tart with Chocolate Sauce  
Vanilla Crème Brulé served with A Ginger Shortbread*

### *Sorbet*

*Add sorbet to your menu for just £4pp.  
Choose from; Champagne or Raspberry*

### *Allergen statement:*

*Please advise your server if you suffer from any food allergies*