

## Wedding Menus

*Please select one starter, one main course and one dessert for all your guests from one of the three menus A,B or C.*

*Dietary requirements are always catered for.*

### Menu A

*Glazed Goats Cheese, Tomato & Basil Chutney (v)*

*Marinated Salmon & Crab, Spring Onions, Lemon Oil*

*Confit of Crisp Duck Leg, Orange & Watercress Salad*

*-oOo-*

*Fillet of Wild Sea Bass, Saffron Sauce*

*Fillet of Cornish Lamb, Rosemary Jus*

*Fillet of Beef Medallions, Red Wine Jus*

*Wild Mushroom Risotto, Crisp Quails Eggs, Rocket Salad (v)*

*-oOo-*

*Warm Apple Tart, Vanilla Ice Cream*

*Vanilla Crème Brulee, Almond Madeleine*

*Dark Chocolate Parfait, Mango Sorbet*

*£35.00*

Menu B

*Aged Feta Cheese & Watermelon Salad (v)*

*Smoked Fish Terrine, Potato & Spring Onion Salad*

*Chicken Liver Parfait, Shallot Marmalade, Toasted Brioche*

-oOo-

*Fillet of Salmon, Lemongrass Velouté*

*Roast Rump of Beef, Peppercorn Sauce*

*Breast of Gressingham Duck, Orange Sauce*

*Aromatic Roasted Vegetables, Saffron Couscous (v)*

-oOo-

*Sticky Toffee Pudding, Caramel Sauce*

*Vanilla Pannacotta, Mixed Berry Compote*

*Classic Lemon Tart, Raspberry Sorbet*

£28.75

Menu C

*Stilton & Pear Salad, Honey & Walnut Vinaigrette (v)*

*Crayfish & Prawn Cocktail, Baby Gems, Lemon Oil*

*Parma Ham & Melon, Rocket Salad*

-oOo-

*Fillet of Haddock, Saffron Velouté*

*Fillet of Free Range Pork, Mustard Jus*

*Breast of Cotswold Chicken, Thyme Jus*

*Tagliatelle, Tomato & Basil Sauce (v)*

-oOo-

*Lemon Posset, Shortbread Fingers*

*Seasonal Fruit Jelly, Chantilly Cream*

*Apple & Raisin Crumble, Clotted Cream*

£22.50

*You might like to offer your guests a little something whilst photographs are being taken.*

*Canapés*

*Served cold*

*Smoked Chicken and Mango Croustade*

*Smoked Scottish Salmon, Caviar Crème Fraiche*

*Tomato and Mozzarella, Parmesan Shortbread (v)*

*Wild Mushroom and Parmesan Croustade (v)*

*Served warm*

*Grilled Chicken Satay, Peanut Butter Dip*

*Chorizo Sausage, Spicy Tomato Salsa*

*Goujons of Scottish Salmon, Tartare Sauce*

*Deep fried Brie, Cranberry Chutney (v)*

*Four options £5.00 per person*

*Six options £7.50 per person*

*Eight options £10.00 per person*