



Wedding Menu - example

Sit Down Menu (Wedding Breakfast) – 3 courses @ £32 per person

Starters

Your choice of soup from a large selection:

Homemade French Onion Soup with Gruyere Crouton, Cauliflower & Stilton Soup with crusty bread, creamy vegetable soup, velvety mushroom soup topped with balsamic vinegar dressing

Homemade chicken liver and brandy pate with toast

Creamy mushrooms on sourdough bread dusted with parmesan

Mini filo pastry tartlets with Mozzarella and herbs with a salad & herb garnish

Puy lentil, Kale & Squash salad with a pomegranate dressing

Mains

Slow Roasted Belly Pork stuffed with apples served with a cider sauce

Breast of Chicken in a white wine and tarragon sauce

Salmon en-croute with an orange hollandaise sauce

Traditional roast beef with Yorkshire pudding and horseradish sauce

Choux pastry crown with mushrooms, cranberries and sherry (V)

All served with a selection of seasonal vegetables (3), roast potatoes or minted buttered new potatoes

Homemade Desserts

Chocolate & Morello cherry roulade

Baked vanilla cheesecake with a raspberry coulis

Meringue nests filled with cream and berries with a fruit coulis

Chocolate torte with cream

Traditional sherry or ginger trifle

Lemon, apple or pear tart served with crème fraiche

Coffee & chocolate truffles