



Wedding Menu I

Starter

Chicken Liver Parfait

Date and fig chutney, toasted brioche, garden herb salad

Main

Roasted Sirloin of Beef

Garlic and thyme roasted potatoes, cauliflower cheese, carrot and swede puree,
fine beans, red wine gravy and Yorkshire puddings

Dessert

Homemade Sticky Toffee Pudding

Whiskey infused butterscotch sauce and vanilla ice cream



Wedding Menu 2

Starter

Roasted Tomato and Red Pepper Soup

Basil pesto and warm homemade bread

Main

Roasted Loin of Pork

Garlic and thyme roasted potatoes, cauliflower cheese, carrot and swede puree,
fine beans, red wine gravy, apple sauce and crackling

Dessert

White Chocolate and Raspberry Cheesecake

Raspberry coulis, almond ice cream



Wedding Menu 3

Starter

Prawn Cocktail

Tomato, cucumber, Marie Rose sauce, granary bread

Main

Roasted Leg of Lamb

Garlic and thyme roasted potatoes, cauliflower cheese, carrot and swede puree,
fine beans, red wine gravy and mint jelly

Dessert

Chocolate Marquise

Cherry puree, Chantilly cream, mint syrup



Wedding Menu 4

Starter

Ham Hock and Smoked Chicken Terrine

Spicy tomato chutney, sour dough croutes and garden salad

Main

Baked Cod Fillet

Sautéed new potatoes, crispy kale, lemon and chive beurre blanc

Dessert

Lemon Tart

Raspberry gel, raspberry sorbet



Wedding Menu 5

Starter

Smoked Salmon Mousse

Watercress veloute, lemon oil, garden salad

Main

Pan Roasted Chicken Breast

Fondant potato, buttered greens, Madeira jus

Dessert

Dark Chocolate Tart

Salted caramel ice cream, pistachio crumb



Wedding Menu 6

Starter

Pressed Duck Terrine

Black berry puree, watercress salad, walnut bread

Main

Pan Fried Seabass Fillet

Chorizo and haricot bean cassoulet, buttered rainbow chard

Dessert

Eton Mess

Strawberry compote and strawberry sorbet