



Traditional Wedding Menu

Starters

(Choose 1)

Mozzarella, vine tomato and red onion salad with torn basil (v)

Duck and apricot terrine with mango salsa and mixed leaves

Fanned tomatoes, avocado and mozzarella cheese drizzled with an infused basil oil (v)

Blue cheese salad with rocket, Parma ham and pine nuts

Prawn, marie rose and smoked salmon terrine with watercress garnish

Ardennes pate with mushrooms served with a rocket garnish and caramelised onion chutney

Goats cheese with cranberry relish and salad garnish (v)

Fanned cantaloupe melon served with Parma ham and a wild berry compote

Scottish smoked salmon thinly sliced and served with dill, black pepper, lemon, brown bread and butter

Classic chicken caesar salad with parmesan, olives and cracked black pepper

Chef's homemade soup of the day

Main Courses

(Choose 1)

Fillet steak Wellington topped with pate, wrapped in puff pastry (add £3.00)

Braised lamb shank in a red wine, garlic and rosemary sauce

Salmon supreme marinated with Thai basil and lemongrass, with a caper and citrus butter dressing

Spinach and mushroom filo bundle with a Stilton sauce (v)

Fricasse of chicken slow cooked with a mustard cream and tarragon sauce

Traditional roast sirloin of beef with homemade Yorkshire puddings

Chilli and Lime marinated breast of duck, rosemary potatoes, roast parsnips and braised cherry tomatoes

Smoked chicken and Portobello mushroom with rich a gravy sauce

Caramelised red onion and goats cheese filo tart (v)

Five mushroom stroganoff with a cream, red wine, onion, paprika and mustard sauce (v)

Harvester casserole with baby corn cobs, blackeye beans, baby carrots, mushrooms and peppers in a rich seasoned cheese sauce (v)

Chicken and Mediterranean vegetables in a garlic, tomato and basil sauce with black olives

All served with steamed seasoned vegetables, chef's potatoes and optional salads

MENUS



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All prices are inclusive of VAT



Traditional Wedding Menu

Desserts (Choose 1)

Meringue nests filled with cream, raspberries and coulis

Homemade apple pie with Devonshire custard

Peach and champagne tart

Double chocolate fudge cake

Home-made chocolate profiteroles filled with fresh cream and drizzled in a Rich Chocolate Sauce

Tarte au citron with an apricot coulis and a garnish of red berries and crème fraiche

Fresh strawberry cheesecake

Traditional European cheese board

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Freshly brewed filter coffee and mints

Prices for 3 course wedding menu  
(see Starter, main & dessert)  
per head:

0-24; £39.00

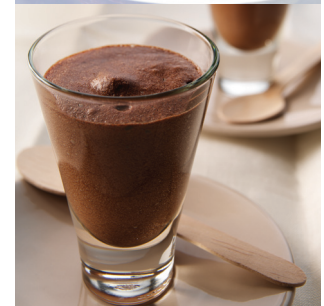
25-49; £37.00

50-99; £35.00

100+; £33.00

The prices are based on the selection of one dish from each the starter, the main and the dessert. If you wish to have more than one choice this is fine, please ask for a quote.  
Subject to season availability.

MENUS



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