

WEDDING MENU

APPETIZER

- Breaded goats cheese served with a pink lady apple and beetroot relish
- Seared Tuna steak with lemon dill and open sandwich with a mustard vinaigrette
- Smoked duck with orange and pomegranate salad and a dressing of sticky bucks' fizz (gf)
- Salmon and asparagus croquet with a mustard hollandaise sauce
- Caprese salad stack with a black olive chutney (gf)
- Minted lamb kofta skewers with a minted cucumber salsa (gf)
- Chicken Tikka salad with curried mayonnaise (gf)
- Soup of the Day served with sourdough (vg/gf)

ENTREE

- Hazelnut crusted lamb rump served with a peach and whiskey sauce
- Crab cakes served on a lobster thermidor sauce topped with asparagus and king prawns
- Chicken breast filled with mushroom mousse wrapped in smoked bacon and served in a rich stilton sauce (gf)
- Fillet of sea bass served over a medley of broad bean, pea, courgette, green bean and spinach topped with a compound parsley and garlic butter (gf)
- Slow cooked steak served with brandy glazed mushrooms and a pink peppercorn sauce (gf)
- Herb crusted aubergine served with a cassalt of a roasted ratatouille and a light tomato and basil sauce (gf)
- Garlic and vegan cheese stuffed mushroom served on a leek and spinach risotto topped with a rich onion relish (vg)

DESSERT

- Chocolate and strawberry mousse (gf)
- Lemon tart with raspberry compote (gf)
- Profiteroles filled with mited strawberry cream and a dark chocolate sauce
- Brandy snap basket fillet with rum and raisin ice cream (gf)
- Sticky toffee pudding with custard
- Fruit Platter (vg)

Please select 3 appetizers, entrée & desserts for your guests to choose from