



Contemporary Wedding Menu

£32.00 per head (minimum of 8 people)

French onion soup with cheese and chive croutons

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Smoked mackerel and black pepper pate with a horseradish sauce,
dressed leaf salad and toasted brown bread

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Smoked chicken and avocado salad with crispy bacon,
chickpeas and mixed leaves, dressed in a lemon oil

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Baked goats cheese on a salad of beetroot and orange
with walnuts and a vinaigrette dressing

Pan roast pork tenderloin on a bed of creamed spinach, with a
caramelised red onion and pear jus, served with chateau potatoes

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Slow braised leg of lamb steak, in a rich red wine and rosemary jus,
with Chantenay carrots and watercress mash

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Pan roasted salmon on crushed new potatoes
with roasted cherry tomatoes, served with a chive beurre blanc

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Chestnut mushroom risotto, with sage oil and parmigiana shavings

Lemon posset with a blueberry coulis and seasonal berries

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Rich chocolate mousse with orange praline

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Raspberry mess, fresh raspberries in a vanilla cream with lemon meringue

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Treacle and apple tart with clotted cream