



## Set Wedding Menu 1

£32.50 per person

### Canapés

Pea, mint, mascarpone with a parmigiana crisp

Shredded duck, plum and spring onion

King prawn, mango and chilli

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### Starter

Smoked chicken and avocado salad with crispy bacon,  
chickpea and mixed leaves in a lemon oil dressing

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### Main Course

Slow braised shin of beef in red wine with shallot and  
root vegetables, served with pomme puree

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Roast Butternut squash and sweet potato filo  
bound in a tomato Provençal sauce (V)

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### Dessert

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

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### Evening Buffet

Selection of sandwiches on granary and white bread

Homemade vegetable quiche

Savoury puff pastry parcels