

## WEDDING DINNER MENUS

### Starters

Fillet of mackerel

Bean & potato salad, saffron vinaigrette

Cream of artichoke soup with truffle oil

Seared scallops, cauliflower cream

Hazelnuts, apple & celery salad

(£2.50 supplement)

Chicken & wild mushroom terrine

Pickled mushroom vinaigrette

Petit salad

Smoked duck salad

Pea shoots & rocket

Avocado salsa, roast apple oil

Potato rosti with roasted Portobello mushrooms

Asparagus & béarnaise sauce

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### Main Course

Roasted cod, mussel saffron broth, braised fennel  
New potatoes & leeks

Rump of grilled lamb, Mediterranean vegetables Confit potatoes, tapenade veloute

Roasted fillet of beef, fondant potato  
Shallots, horseradish beignet  
(£5.00 supplement)

Roasted breast of Guinea fowl accompanied with a confit of leg  
Lyonnais potatoes, ratatouille, provencale jus

Pave of salmon on a bed of spinach  
parmentier potatoes, with a dressing of mustard lentils & capers  
roasted cherry tomatoes

Butter basted breast of chicken breast with rosti  
Swiss chard, baby onions & bacon  
Truffle veloute

Belly of pork  
Sage crushed new potatoes, buttered savoy with speck  
Sage & prune jus

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### Desserts

Lemoncello panacotta

Ginger nut crumble

Rhubarb compote

Chocolate fondant

Clotted cream ice cream

Griottine cherries

Raspberry torte

Poached peach

Fromage frais

Prune & almond tart

Chocolate & orange ice cream

Blackberry coulis

Selection of English cheeses

With chutney, biscuits & bread

Additional cheese course £4.50