

WEDDING GOURMET DINNER MENUS

Starters

Cream of Cauliflower soup
with seared scallops and coriander oil

Lobster and asparagus cocktail
with a port wine mayonnaise and black truffle
Supplement £5.00

Breast of pigeon, served on braised puy lentils
Served with a rich red wine & mushroom jus

Terrine of duck confit and foie gras
With a fig chutney

Shallot tart with sautéed duck livers
Served with a red wine essence

Grilled asparagus with Serrano ham wafer
And a rocket and pecorino salad and a balsamic syrup

A hot cassolet of mussels and fennel served with a golden pastry lid

Pave of sea bream on a salad of du puy lentils and frisse
With a tapenade dressing

Carpaccio of beef with shaved parmesan on a bed of rocket and celeriac

Assiette of Sea bass with olive tapenade set on green beans and rocket salad; seared scallop with crisp, baked Serrano ham drizzled with pesto and teriyaki marinated tuna with deep fried leek and ginger.
Supplement £5.00

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Main Course

Steamed sea bass with spring onion and ginger
served on a bed of bok choy

Fillet of sole stuffed with oriental crab
Served with a shellfish bisque served with wilted spinach

Traditional Beef Wellington carved at the table
Served with a rich Madeira sauce and accompanied with
Saffron potatoes, cauliflower mornay and green bean
Supplement £5.00

Pan fried fillet of Wild Boar with sage & Serrano ham, lemon thyme braised fennel
Caper brown butter

Poached fillet of beef accompanied by a wild mushroom
Sautéed veal kidney and served with a grain mustard, tarragon and cognac jus
And fondant potatoes
Supplement £5.00

Rump of lamb with Dauphinoise potato
Served with a port wine and rosemary jus

Steamed sea bass with spring onion and ginger
served on a bed of bok choy

Roast partridge with bread sauce, game chips.
Braised red cabbage, Chateau potatoes
£dependant on season

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Desserts

Glazed lemon tart with raspberry sorbet

Almond panacotta with roasted fig and honey relish
served with homemade halva ice cream

Chocolate and griottine parfait marquise
Served with a pink grapefruit sorbet

Crepe suzette served warm
With a clotted cream ice cream

Cheese and Savouries

(if chosen in place of a dessert then are included in package cost)

Selection of French and English Cheeses
Served with walnut bread, homemade chutney's and quince jelly
£7.50

Boxed Camembert Baked with garlic and rosemary served warm with
Foccacia bread
£6.50

Smoked salmon & scrambled eggs on toasted muffin
£7.50

Smoked haddock rarebit
On granary toast
£7.50

All prices include VAT