



Wedding Menu

STARTERS

TEMPURA PRAWNS

Lime, chilli, carrot and coriander

PATE DE CAMPAGNE

Toast, Chutney

MELON & PARMA HAM

Fruit coulis

CONFIT OF DUCK

Beetroot puree, Cress

BAKED GOATS CHEESE

Apple & Cranberry Relish, Salad Leaves

MAINS

STEAK AND LOBSTER

(£5.00 Supplement)

6OZ STEAK

With Pepper Sauce

LOBSTER TAIL

With Bernaise Sauce, Asparagus wrapped in pancetta, Flat Mushroom

OVEN BAKED SALMON

Dill Sauce, Baby Spinach

PAN-FRIED BASS

White Wine Cream Sauce

BRIE STUFFED CHICKEN SUPREME

Wrapped in Smoky Bacon, Tomato, Red Onion and Aubergine salsa

GOATS CHEESE & CARAMELISED ONION TART

Rocket, Parmesan and Vine Tomato salad

All the above served with a selection of seasonal vegetables and Jersey Royals or Dauphinoise potatoes.

DESSERTS

TIRAMISU

CHEESE BOARD

Selection of Cheeses, Celery, grapes, crackers

CHOCOLATE FONDANT

With Vanilla Ice Cream

SELECTION OF ICE CREAMS

FRUIT SALAD

