

Wedding menu's

Starters

Soup of the day

Chicken liver pâté with red onion jam & croutons

Sliced smoked salmon with herb muffin & dill crème fraîche

Pheasant & chicken terrine, baby leaves & sour dough croutons

Crayfish & prawn cocktail with Marie rose sauce

Roast field mushroom with soft goats cheese & red pepper pesto (V)

Mains

Roast chicken breast with sweet pepper sauce & herb relish

Salmon fillet with prawn colcannon, lemon & parsley butter sauce

Roast sirloin of beef with Yorkshire pudding and roast potatoes

Roast Loin of pork with chorizo sausage, apple & potato mash

Fillets of sea bass with crab salad & roast tomato sauce

Roast duck breast with Asian greens, chilli & coriander sauce

Brie, asparagus & leek quiche with mixed salad & salsa Verdi (V)

All main courses served with new potatoes and seasonal vegetables.

Homemade Desserts

Vanilla cheesecake with strawberry compote

Chocolate torte with double cream & coffee anglaise

Lemon drizzle cake with triple sec ice cream

White chocolate crème brûlée with homemade shortbread

Flourless orange cake with grand maire sauce

Pavlova with fresh strawberries, cream & berry coulis

Apple & raspberry crumble & custard

Fresh filter coffee & homemade chocolates

£32.95 per head

choose from two options in each category (not including vegetarian)