

### **THREE-COURSE WEDDING MENU**

*One option from each of the following three sections may be selected to create your personal three- course Wedding Menu and we will incorporate a fourth course of Coffee and Petit Fours for your delectation*

#### **STARTERS AND SOUPS**

##### **V GRILLED GOATS' CHEESE**

*with sweet baked tomato, wild rocket and aged balsamic*

##### **DUCK AND FOIE GRAS LIVER PARFAIT**

*warm brioche, spiced apple and pear chutney*

##### **V SEASONAL MELON**

*with passion fruit sorbet*

##### **PRESSED CHICKEN AND WILD MUSHROOM TERRINE**

*terrine with Parma ham and tapenade toast*

##### **SALMON AND PRAWN MOUSSE**

*wrapped in leek with a saffron dressing*

##### **GRAVADLAX OF SALMON**

*with sour cream and a herb salad*

##### **V LEEK AND POTATO SOUP**

*with stilton beignets*

##### **V CARROT AND CORIANDER SOUP**

*with sour dough croûtons and crème fraiche*

#### **MAIN DISHES**

##### **FILLET OF SCOTCH BEEF**

*mushroom duxelle parcel, sautéed spinach and truffle jus*

##### **ROAST RUMP OF LAMB**

*creamed savoy cabbage, crispy pancetta and a thyme and sage fondant potato*

##### **CHARGRILLED CHICKEN**

*battered potatoes and a bourguignonne sauce with petit onions, bacon and mushrooms*

##### **GRESSINGHAM DUCK**

*confit beetroot tatin and gin jus*

##### **PAN FRIED COD FILLET**

*spiced puy lentils, cauliflower cream and anchovy beignets*

##### **SEARED SALMON FILLET**

*with cold water prawn and watercress risotto, champagne velouté*

##### **GRILLED PLAICE FILLETS**

*with sauce vierge, confit tomatoes, sorrel and black olives*

##### **PAN FRIED BLACK SEA BREAM**

*pea purée, tomato coulis and a seared scallop*

##### **V ROAST PUMPKIN CANNELONI**

*with buffalo mozzarella and caper, almond and sage butter*

**V POTATO AND LEEK GRATIN**  
*mixed bell peppers, confit red onion and Parmesan and herb crust*

*(V Suitable for Vegetarians)*

*All dishes served with a selection of Vegetables and Potatoes*

**DESSERT**

**LEMON TART**  
*with a passion fruit sorbet and mascarpone*

**CRÈME BRÛLÉE**  
*with fresh raspberry sorbet and sugared shortbread*

**POACHED PEARS**  
*in spiced red wine with vanilla ice cream*

**CUBAN CHOCOLATE TART**  
*with black cherry ice cream*

**CITRUS JELLY TERRINE**  
*with caramelised banana and mascarpone sorbet*

**CALVADOS APPLE PARFAIT**  
*Granny Smith sorbet and caramel sauce*

**ALMOND MACAROONS**  
*with raspberry, mascarpone and mixed berry compote and candied mint*

**SELECTION OF CHEESES**  
*with chutney and grapes*

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**COFFEE AND PETIT FOURS**  
*(included in Menu price)*

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