The Royal Air Force Club
Wedding Menus

Wedding Menu 1 £45 per person

Roulade of smoked salmon & prawns, crème fraîche & soft herbs

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Butter poached corn fed breast of chicken, fricassee of asparagus,
black olives & baby artichokes, sun dried tomato beurre blanc

Lyonnaise new potatoes

Selection of Mediterranean vegetables

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Grand Marnier crème brûlée, lemon sable biscuit

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Coffee & petits fours

Wedding Menu 2 £50 per person

Confit terrine of guinea fowl & morels, aromatic spiced pear & apple chutney

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Fillet of sea bass, chorizo, piperade vegetables, dill beurre blanc
Buttered green beans & shallots,

New potatoes persillade

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Vanilla pannacotta, Champagne poached fruits, brandy snap

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Coffee & petits fours

Wedding Menu 3 £57 per person

Red onion tarte tatin, crumbed goats cheese, frisee endive & soft herb salad,
aged balsamic dressing

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Seared fillet of sea bream, tagliatelle of carrot with caraway, sauce nantaise

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Pork fillet noisette, tarragon cream sauce, Portobello mushroom & gruyere cheese gratin

Pommes château

Selection of seasonal vegetables

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Bitter chocolate tart, praline crumb, crème Chantilly & caramel sauce

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Coffee & petits fours

Wedding Menu 4 £64 per person

Cured Scottish salmon tartar, heritage tomato, gherkin & olive salsa,
crème fraîche & caviar

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Baked goats cheese, apple & spinach pithivier, calvados & balsamic dressing

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Rack of lamb with herb crust, button onions & wild mushrooms forestiere, Madeira sauce

Cocotte potatoes

Mange tout & glazed carrots

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Strawberry flan, crème Anglaise

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Coffee & petits fours

Wedding Menu 5 £69 per person

Terrine foie gras, truffle & artichokes, red onion chutney, toasted brioche

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Smoked salmon & crab parcel, lemon & dill sauce

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Roast fillet of beef, thyme & mushroom sauce, brie filled fondant potatoes

French beans

Glazed chantenay carrots

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Mixed fruit compote Vacherin, vanilla ice cream

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Coffee & petit fours