



## **Wedding Menus 2019**

### **Wedding Menu 1 @ £45.00**

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 & Petit Fours

### **Wedding Menu 2 @ £57.00**

Red onion tart tatin, crumbed goats' cheese, fizzy & 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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Rack of lamb with herb crust, button onions & wild mushrooms forestiere, Madeira sauce, pomme château & selection of seasonal vegetables  
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Bitter chocolate tart, praline crumb, crème Chantilly & caramel sauce  
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Coffee & Petit Fours

### **Wedding Menu 3 @ £64.00**

Confit terrine of guinea fowl & morels, aromatic spiced pear & apple chutney  
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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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Vanilla pannacotta, Champagne poached fruits, Brandy snap  
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Coffee & Petit Fours