

Wedding Menus 2019

Wedding Menu 1

Roulade of smoked salmon & prawns,
crème fraîche, soft herbs,
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Butter poached corn fed breast of chicken  
with fricassée of asparagus, black olives & baby artichokes,  
sun dried tomato beurre blanc served with Lyonnaise  
new potatoes & selection of Méditerrananean vegetables  
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Grand Marnier crème brûlée, lemon sablé biscuit
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Coffee & petit fours

£45.00 per person

## Wedding Menu 2

Red onion tart tatin, crumbed goats' cheese ,  
frizzy & 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 forestière, Madeira sauce  
served with pomme château & selection of seasonal  
vegetables  
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Bitter chocolate tart, praline crumb, crème Chantilly &
caramel sauce

£57.00 per person

Wedding Menu 3

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
served with French beans and glazed Chantenay carrots
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Vanilla pannacotta, champagne poached fruits and Brandy snap  
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Coffee & Petit Fours

£64.00 per person

