



WEDDING MENU B

Starters

Crab Bisque with Lobster Oil (v)
Duck & Duck Liver Terrine with Pickled Pears and Sweet Shallot Marmalade
Fillets of Sole with Wood Mushrooms, Leeks and Brown Shrimp Sauce
English Asparagus with Hollandaise Sauce (v)

Mains

Beef Wellington with Goose Fat Potatoes, Red Wine & Thyme Sauce
Roasted Corn Fed Chicken with Bacon, Sweetcorn Fritter and Tarragon Cream
'Loch Duart' Salmon in Pastry with Sweet Ginger & Raisin Stuffing and Cream Sauce
Light Pastry Croustade of Wood Mushroom, Leeks and Artichokes (v)
All Served with Seasonal Vegetables

Desserts

Chocolate & Pecan Tart with Vanilla Ice Cream
Ginger Pudding with Ginger Sauce and Clotted Cream
Lemon Posset with Almond Biscotti
Summer Fruit Trifle with Toasted Almonds

2 Courses £25.50

3 Courses £30.00

Nutritional Disclaimer

All weights and measures used are pre-cooked and approximate weights. We cannot guarantee there are no traces of nuts or any other allergens in our ingredients. We do try our best to remove all bones from our fish products but cannot guarantee all fish is 100% bone free. If a member of your group has any dietary requirements, please feel free to seek guidance from our event staff. We do try and cater for everyone's requirement and demands.