

## WEDDING BANQUET MENU

### TO COMMENCE



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|---|--|
| Traditional Caesar Salad                                    | Selection of 7 Hors d'oeuvres  |
| Chef's Home Made Soup (v)                                   | Warm Goats Cheese & Cherry Tomato Salad (v)                          |
| Caramelised Red Onion & Gruyere Cheese Tart (v)             | Tuna Nicoise Salad with a Tomato & Black Olive Dressing              |
| Smoked Salmon & Prawn Salad with a Lemon & Dill Dressing    | Chicken Liver Pate with whole wheat toast and fruit chutney          |
| Salmon and Prawn Rilette with a Spring Onion & Tomato Salsa | Prawn Cocktail with Seafood Sauce and Brown Farmhouse Bread          |
|   | Duo of Melon with Port Wine Syrup (v) served with fresh fruit sorbet |

### MAIN COURSE



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| Poached Breast of Chicken<br>with a Creamed Asparagus Sauce                        | Roasted Vegetable Tarte Tatin<br>served with a Pesto Sauce (v)                  |
| Wild Mushroom Rissotto with<br>Parmesan shavings and Rocket Salad (v)              | Fillet of Beef Wellington with a rich<br>Red Wine & Madeira Jus (cooked Medium) |
| Breast of Duck with caramelised apple &<br>redcurrant jus with pomme rosti         | Traditional Roast Breast of Chicken<br>wrapped in Bacon / Sage & Onion Stuffing |
| Pan Fried Breast of Chicken with<br>wood & wild mushrooms and a Sherry Sauce       | Roast Loin of Pork stuffed with<br>Apricots & Thyme with a Calvados Sauce       |
| Roast Sirloin of Scottish Beef served with<br>all the trimmings and red wine gravy | Baked Pave of Salmon in White Wine<br>Cream Sauce on crushed new potatoes       |
| Saddle of Lamb with garlic infused fondant<br>potato, rosemary & redcurrant sauce  |   |

### TO CONCLUDE



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| Summer Fruit Pudding   | Ice Cream  |
| Fresh Fruit Salad in a light Earl Grey Syrup                                     | Dark & White Chocolate Parfait                                 |
| Selection of British & Continental Cheeses<br>with Celery, Grapes & Walnut Bread | Homemade Bread & Butter Pudding<br>with a rich Vanilla Custard |
| Crème Brulee with Hazelnut Shortbread & Strawberry Compote                       | Mulled Wine Poached Pear with Chantilly Cream                  |
| Vanilla Pannacotta with a fresh Raspberry Coulis and a Pepper Tuille             | Homemade Traditional Apple Crumble & Custard with Cinnamon     |

- Selection of Freshly Ground Coffee  
Tea and Fruit Infusions with Homemade Fudge

£27.50 per head

We respectfully request that you choose two dishes (+ vegetarian dish) from each course for you and your guests