

Wedding MENU



APPETIZERS

Honey Glazed Beetroot Salad with Feta Cheese and Roasted Walnuts (G.F) Vegan option available.

Leek & Potato Soup with warm Crusty Roll (Vegan & G.F available).

Chicken Liver Pate with Caramelised Onion Chutney and Crostini's (G.F available).

Selection of Fresh Melon (Vegan & G.F).

Breaded Brie Parcel and Cranberry Sauce.

Crispy Calamari and fried Chorizo with a Chipotle Dip.

MAIN COURSES

Parma Ham wrapped Chicken Breast served with Dauphinoise Potato, seasonal steamed Vegetables and a Bacon & Mushroom Cream sauce (G.F).

Baked Cod Loin served with New Potatoes, Seasonal steamed Vegetables and Bechamel sauce with chopped Parsley.

Stuffed Roasted Red Pepper Risotto (Vegan & G.F).

Roast Turkey dinner with crispy Potatoes, seasonal Vegetables, Yorkshire pudding and Gravy (G.F).

Nut Roast dinner with crispy Potatoes, seasonal Vegetables, Yorkshire pudding and Gravy (Vegan & G.F).

Sliced Lamb Rump with crushed New Potatoes, seasonal steamed Vegetables and Minted Gravy (G.F).

DESSERTS

Champagne Sorbet topped with Fresh strawberries (Vegan & G.F).

Vanilla Cheesecake with a mixed berry fruit compote (Vegan).

Chocolate Fondant Cake with chocolate Lava Center served with vanilla Ice cream (G.F)

Traditional Tiramisu topped with Cocoa Powder *Contains alcohol.

Trio of Mini Desserts- Mini Cheesecake, Cream filled Profiterole & Mini Chocolate and Caramel Brownie.

