

Summer Wedding Package Menu

Available May – September 2018

Reception Drinks & Canapés

Pimm's Cocktail or Prosecco

Satay Chicken

Welsh Rarebit on Toast

Smoked Salmon and Dill Belinis

3 Course Dinner

Please select your Set Menu from the choices below (1 starter, 1 main course, 1 dessert)

Starter

Home Cured Salmon Gravavlax with Horseradish Cream & Beetroot Tart

Goat's Cheese Soufflé, Pear & Walnut Salad

Wild Mushroom Soup (v)

Goats Cheese & Creamed Leek Filo Parcels with Tomato & Mint Dressing (v)

Pea & Mint Soup (v)

Chicken Liver Parfait with Toasted Brioche

Tomato & Basil Soup (v)

Main Course

Fricassee of Chicken with Lyonnaise Potato

Pan Roasted Seabass, Shitake Mushroom, Lemon and Capers

Aubergine & Black Bean Chilli with Potato Gnocchi (v)

Curried Chicken Kiev, Butternut Squash & Saag Aloo

Pan Roasted Salmon Fillet with Saffron and Wood Sorrel

Grilled Chicken with Chestnut Mushroom, Pancetta, Roasted Shallots & Red Wine Jus

Open Tart of Polenta with Char-grilled Vegetables and Pesto Dressing (v)

Dessert

Vanilla Crème Brûlée

Strawberry Shortbread with Balsamic Ice Cream

Choux Swan with Chocolate & Brandy Sauce

Chocolate Truffle with Grand Marnier Anglaise

Lemon Tart with Raspberries

Summer Pudding with Clotted Cream

Chocolate Brownie, Pistachio Ice Cream with Black Cherries

Tea and Coffee

Evening Buffet

Hot Pork and Stuffing Rolls or Homemade Burgers

Potato Wedges

Apple Sauce, BBQ Sauce & Sour Cream

Crunchy Salad

10% of Rolls will be Brie and Cranberry for any vegetarians within your party.

