



Wedding Menu One

£36.75 per person

Selection of Canapés

Starters

Delice of Galia Melon

dressed with Orange Segments in a Ginger & Mint Syrup

Home Made Cream of Vegetable Soup

sprinkled with Parslied Snippets

Country Style Pate

set on a salad of dressed leaves, Cumberland Sausage & Melba Toast

Platter of Seafood

Smoked Salmon, Prawns, Gravavlax, Poached Salmon & Crayfish Tails, dressed with

Chervil Lime & Horseradish dressing (£3.95 per person supplement will apply)

Main Courses

Baked Breast of Chicken

Lardons of Smoked Bacon, Sage, Button Mushroom Cream and White Wine Sauce

Roast Crown of Turkey

offered with traditional accompaniments

Roast Loin of Pork, Walnut and Date Stuffing

offered with Apple Sultana & Cider Sauce

All offered with a Panache of Buttered Seasonal Vegetables, Minted & Roast Potatoes

Sweets

Apple Lattice Tart with Crème Anglaise

Cream Filled Profiteroles and Chocolate Sauce

Lemon Brulee Cheesecake, Lime infused Cream

Coffee & Mints

