



# Wedding Menu Two

£40.20 per person

## Selection of Canapés

### Starters

Roasted Plum Tomato & Red Pepper Soup

*served with Parmesan Straws*

Smoked Mackerel layered with Horseradish Mousse

*set on a Cucumber and Dill salad, dressed with Lemon Crème Fraiche dressing*

Delice of Galia Melon

*served with Parma Ham, Baked Fig, Balsamic Syrup*

### Main Courses

Roast Leg of Lamb

*Rosemary & Redcurrant pan Gravy*

Pave of Beef

*Slowly braised with sweet Red onions, Lardons of Smoked Bacon & fresh Thyme*

Ballontine of Chicken

*Breast of Chicken stuffed with Leek & Pistachio Mousse wrapped in Caul, Pan Fried with a wild Mushroom sauce*

Roast Sirloin of Beef

*Pan Gravy, Yorkshire Pudding*

*(£5.95 per person supplement will apply)*

All offered with a Panache of Buttered Seasonal Vegetables, Minted New and Dauphinoise Potatoes

### Sweets

Lemon Tart dressed with Orange Coulis & Icing Sugar

Chocolate Fondant with a Clementine Coulis

Trio of Luxury Ice Cream, Amoretti crumbs, Pompadour Wafer

Cheese & Biscuits (£2.95 per person surcharge will apply, or as an additional course £4.95 per person)

### Coffee & Mints

