



Three Course Sample Wedding Menu

1st Course

Coronation chicken terrine

Roast cauliflower, grape, lime pickle (GF)

Waldorf salad

British apple, iced gem, celery heart, candied walnut, grape dressing (VE)

Baked Seabream

Café de Paris butter, samphire and wild garlic polonaise

2nd Course

Rump of Cumbrian lamb

Dauphinois potato, pea puree, sauce vierge (GF)

Cornfed chicken fillet

Courgette, heirloom tomato and anya potato cassoulet, thyme jus (GF)

Pea and shallot tortelloni

Broad bean, gem lettuce, Isle of Wight tomatoes, herb salsa (VG)

3rd Course

Passion fruit tart

Meringue, pink grapefruit, mint (VE)

Glazed lemon tart

Raspberry compote (VE)

Tonka bean cheesecake

Pickled strawberries (VE)