



## Decadent menu

Price:£45.00

### Starters

Oven roasted tomato and red pepper soup with basil croutons

Mozzarella and sunblushed tomato salad in a basil and pesto dressing

Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon

Goats cheese and seasonal vegetable puff pastry tart on baby leaves with a balsamic dressing

Duo of smooth and medium course pate served with onion relishes and melba toast

Chicken and chorizo terrine with saffron aioli and melba toast

### Mains

Pan fried chicken breast with a cream and white wine sauce, crushed new potatoes and seasonal vegetables

Slow roast locally sourced pork belly served with spiced apple puree and cider sauce, crisp roast potatoes and braised red cabbage

Traditional pork sausages with creamed potato and shallot jus

Traditional fisherman's pie topped with creamy mash and parmesan crisp and side of green beans

Roasted vegetable and leek gratin with double Gloucester cheese

### Desserts

Vanilla cheesecake with fresh berries

Chilled berry soufflé

Lemon and raspberry Eton mess

Profiteroles with dark chocolate and fresh cream

Tarte au citron with crème fraîche and fresh berries

Warm chocolate brownie with chocolate sauce and ice cream

Sticky toffee pudding with toffee sauce and Chantilly cream

Dessert Stand option (upgrade for a supplement of £2.20)

# Premier Crew Hospitality

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Tea, coffee and chocolate mints

An event manager, food tasting prior to the event, waiting staff, chefs, crockery, cutlery and glassware are all included in the price.

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*Hitched*