



sample wedding menu

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Starters

Gin and juniper salmon with cucumber with roasted beets and lime crème fraiche

Smoked duck with pickled walnuts fresh raspberries and roquette

Smoked salmon and prawn roulade with crushed avocado and confit tomato

Tian of crab with brown meat fish cake and salsa

Confit duck with teriyaki dip and crisp spring onion

Anti pasti platters – to share-cured meats mozz, olives, roasted peppers and roquette, crostini's and bread

Goats cheese pannacotta with grilled asparagus

Pan-fried wild mushrooms with double cream & parmesan tuille

Ricotta and basil cheesecake with confit tomato

Posh Prawn Cocktail

Warm Asparagus wrapped in Parma ham with hollandaise

Mains

Trio of hand reared pork

5hr braised pork belly, pulled pork lollypop and smoked tenderloin

With honey glazed parsnips, dauphinoise and cider sauce

Pea and honey roasted garlic risotto with parmesan crisps and wilted spinach (v)

Pan roasted rump of lamb with fondant potato stem broccoli and smoked garlic sauce

Pan roasted chicken breast stuffed with stilton

Parmentier potatoes and wild mushroom butter sauce

Poached Salmon and prawn en papillote- in a bag

With roasted peppers butter beans and saffron

Pan fried cod with mussel and clam chowder

Baked duck breast with confit duck hash brown savoy cabbage crispy onions and duck sauce

Slow roasted pork with bean, roasted pepper and chorizo cassalette

Slow roasted Moroccan lamb with fondant potato and harissa vegetables

Roasted moor farm beef served medium Rare with red wine gravy Yorkshire pudding, roasted new and baby veg

Desserts

Salted caramel cheesecake with honeycomb, fudge sauce and vanilla pod cream

Chocolate and pistachio brownie

Baked custard with fruit compote

White chocolate pannacotta with poached raspberry broth

Lemon posset with shortbread

Profiteroles with sweeten cream and chocolate orange sauce

Sticky toffee pudding with clotted cream

Hill farm Strawberries with meringue –seasonal

Eaton mess