



House menu

Price:£65.00

HOUSE WEDDING BREAKFAST

The HOUSE Menu

Canapés

3 gourmet courses from the wonderful selection below

After dinner tea and filter coffee with petit fours
Your choice of evening food from the Graze menu
Continental breakfast for overnight guests

Canapes

Chocolate dipped strawberries

Sticky sausages with honey, grain mustard, and sesame seeds

Blinis with horseradish cream and smoked salmon

Mini cheese shortbreads with pesto and feta cheese

Chilled shots of Vichyssoise with basil oil

Salsa cups

Mini duck rolls with Hoisin sauce

Tempura king prawns with sweet chili dipping sauce

STARTERS

sage with zest

Home-cured beetroot gravadlax, horseradish and sour cream dressing, toasted sourdough

Broccoli and stilton soup, dinner rolls, salted butter

Roasted tomato and basil soup with basil oil, dinner rolls, salted butter

Chicken liver and whiskey pate with melba toast

Mezze sharing platter with harissa and hummus, toasted pitta bread, roasted peppers, mixed olives, green leaf with a red wine and garlic dressing, marinated feta with lemon and dill

Smoked Salmon Mousse— Smoked salmon and poached salmon together in a light and fresh pâté served with seeded biscuits and a salad dressed with red wine and raspberry vinaigrette.

MAINS

Salmon served with pesto cream sauce, rosemary and sea salt roasted new potatoes, watercress

Duck breast served with a port and red-current jus, parsnip mash

Supreme of chicken served with tarragon sauce, potato gratin

Beef bourguignon served with root vegetable mash, caramelized shallots

Portabello mushroom risotto

Aubergine and roasted red pepper moussaka

DESSERTS

Indulgent chocolate torte, popping corn and caramel sauce

Apple tart served with vanilla ice cream

Seasonal berry pavlova served with vanilla cream

Classic tarte au citron with raspberry sorbet

The logo for 'Hitched' is written in a purple, cursive script font.

Eton mess