



Wedding Selector Menu-2012

**Starters**

Chicken liver and wild mushroom parfait, red onion chutney and toasted brioche

Crayfish and prawn cocktail with herb Marie Rose sauce and a quail's egg

Goat's cheese, red onion and tomato tart

Parma ham and baby poached pears with dolce latte dressing

Smoked duck tartare with apricot salsa and balsamic dressing

Duo sliced melon with Malibu scented berries and coconut sorbet

**Meat and Poultry dishes**

A Sunday roast with trimmings and a choice of Lamb, Beef, Chicken or Pork

Cornish Lamb chump with Delmonica potatoes, honey roasted carrot and wilted spinach

Roasted chicken breast stuffed with a watercress mousse, fine diced ratatouille and fondant potatoes

Crispy pork belly on a bed of creamy leeks with apple purée and celeriac mash

Roast Gressingham Duck with butternut squash purée and pea pithivier

Pavé Rump Beef with smoked mash, spaghetti carrot and Guinness sauce



## **Fish**

Paillard of Shetland Salmon, baby vegetables and dill, pernod sauce

Monkfish fillet wrapped in parma ham, tarragon beignet and spaghetti vegetables

Sea reel tuna, green bean and lime salsa with crushed chilli new potatoes

## **Vegetarian Main Courses**

Sweet potato and courgette lasagne with sweet cherry vine tomatoes

Tomato, courgette and mozzarella tart

Red onion and new potato tarte tatin with micro greens and a pesto dressing

Courgette fritters with spiced lentils and a yoghurt and mint dressing

## **Desserts**

Vanilla bean crème brûlée served with a compote of soft red fruits

Iced lemon soufflé, cinnamon twist and warm sabayon

Rich bitter chocolate pave, caramelized orange and almond tuille

English apple and oatmeal crumble , vanilla sauce and apple ice cream

Meringue with vanilla cream & sweetened strawberries

Pear tart tatin with salted caramel ice cream





## Children's Menu

### Starters

Melon  
Soup  
Fruit slices  
Vegetable sticks and dips




### Mains

Sausage & mash  
Roast dinner  
Fish & chips  
Chicken & chips  
Pasta



### Desserts

Ice cream  
Chocolate brownie  
Sticky toffee pudding





## WEDDING WINE OPTIONS

### **White**

Sauvignon Blanc, Emiliana, Chile, 2011	Incl. in standard package
Chardonnay, One Chain, Australia, 2009	£1.50 p/p
Viognier, Delas Frères, France, 2009	£2.00p/p
Pinot Grigio, Castel Firmian, Italy, 2010	£2.00p/p

### **Red**

Merlot, Las Montanas, Chile, 2009	Incl. in standard package
Puglia IGT «Neprica», Tormaresca, Italy, 2009	£2.00p/p
Shiraz Chateau Sainte Michelle, USA, 2007	£1.50p/p
Pinot Noir «Omrah», Plantagenet, Australia, 2010	£2.25p/p

