



W E D D I N G C A T E R I N G M E N U

S T A R T E R S

Meat

Chicken Liver Pâté, Red Onion Chutney
Toasted Ciabatta Bread
Ham Hock Terrine, Pickled Vegetables
Toasted Sourdough
Confit Duck Leg With Smoked Bacon Lardons, Mixed Beans, Thyme & Red Wine Jus
Beef Carpaccio With Rocket, Parmesan & Aged Balsamic

Fish & Seafood

Classic Prawn Cocktail With Bread & Butter
Almond Breadcrumb Cod Goujons With Homemade Tartar Sauce
Salmon Fish Cake With Tartar Sauce

Vegetarian

Homemade Soup of Your Choice
Pea & Mint Risotto Crispy Hen's Egg
Truffle Infused Whipped Organic Goat's Cheese, Beetroot 3 Ways, Oat Crumbs & Watercress Salad
Creamy Wild Mushroom With Stilton Cheese on Sourdough Toast

Vegan

Homemade Soup of Your Choice Pea & Mint Risotto

M A I N C O U R S E

Meat Mains

Pan Fried Chicken Breast Sprouting Broccoli, Potato & Chorizo Terrine
Pan Fried Duck Breast, Sticky Red Cabbage, Dauphinoise Potato, Kale, Blackberry Sauce
Beef Wellington, Parsley Mashed Potato, Fine Bean Parcel & Demi-glaze
Roast Striploin of Beef With Yorkshire Pudding, Roast Potato, Cauliflower Cheese & Beef Gravy
Slow Braised Blade of Beef Mashed Potato, Glazed Chantenay Carrots Purée, Tenderstem Broccoli, Red Wine Jus
Pressed Pork Belly, Black Pudding, Roast Potato, Apple Sauce
Rump of Lamb, Rosemary Infused Potato Terrine, Minted Crush Peas, Parsnip Purée & Lamb Jus

Fish & Seafood

Pan Fried Salmon Filet With Crushed New Potatoes, Prawns & Capers Butter
Seared Sea Bass, Chives Crushed Potato and Lemon & Herb Sauce

Vegan

Leeks & Wild Mushrooms Tart With Watercress Green Bean Salad
Vegan Beetroot Wellington, Parsley Mashed Potato, Fine Bean Parcel & Vegan Gravy
(Family Served Seasonal Vegetables)
