

# Wedding Menu

One of the most important days of your life deserves good food. The dishes suggested are intended as a guide only and can be altered to suit your exact requirements. We ask that the hosts choose a set menu of one appetiser, one main course and one dessert for all of your guests from our suggestions.

Your Menu £19/Person

## **Appetisers**

Chilled Spanish Melon

Mint syrup, fruits

#### Fish Royale

Smoke salmon, prawns marie-rose, wood smoke mackeral. Horseradish creme fraiche

#### Stiliton Mushrooms

Button mushrooms in a port, roquefort and cream sauce. Served on a crouton

## **Main Courses**

Inclusive of fresh seasonal vegetables of your choice

#### **Roast Rib of Beef**

Horseradish sauce and yorkshire pudding

### **Roast Turkey**

Chipolata, seasoning and cranberry sauce

#### **Roast Tenderloin of Pork**

Apple sauce and seasoning

## Roast Leg of Lamb

Mint sauce

## Moroccan Chicken

Goujons of chicken in a rich sauce of spinach, chick peas, tomatoes and mushrooms

#### Sea Bass

Sprinkled with fine sea salt and lime juice. Grilled with olive oil. Finished with vanilla butter

Vegetarian options are also available

## **Desserts**

### **Profiteroles**

Filled with banana cream. Hot chocolate sauce

Raspberry and Banana Trifle

**Creme Brulee** 

**Gateaux of Your Choice** 

**Fruit Pavlovas** 

**Exotic Fruit Salad** 

Laced with Grand Mamier

## Filter Coffee with Fresh Cream and Petit Fours Selection

## Drinks Package £10.00 per person

Bucks Fizz on arrival, 2 glasses of house red or white wine per guest with your meal, glass of sparkling wine for the toast