

SAMPLE WEDDING BREAKFAST AND BANQUETTING MENUS

SET MENU

STARTER

QUENELLE OF SMOKED SALMON PATE Minted pea puree, pea shoots and horseradish cream dressing

PULLED HAM HOCK
On a crisp vegetable slaw with a stilton cheese dressing

CHICKEN LIVER PARFAIT
Madiera jelly, melba toast and onion cress

BUFFALO MOZZARELLA With black olive tapenade, tomato puff pastry straws and pesto dressing

MAIN

POACHED CHICKEN BREAST

rich tarragon veloute, sauteed new potatoes with bacon, leeks and truffle oil, roasted cherry tomatoes and parslied panache of buttered vegetables

ROAST WARWICKSHIRE PORK LOIN
Crispy crackling, honey and cider vinegar sauce, crushed chive new potatoes, cabbage, leeks and carrots

ROAST WARWICKSHIRE BEEF dauphinoise potato, port and red wine jus selection of steamed greens

DESSERT

LEMON POSSET
With raspberries and shortbread biscuits

INDIVIDUAL LEMON MERINGUE PIE
Blackberry and strawberry compote and clotted cream

INDIVIDUAL APPLE, SULTANA & CINNAMON TART caramel sauce, vanilla ice cream and toasted almonds

INDIVIDUAL CHOCOLATE AND RASPBERRY TART vanilla cream and white chocolate shavings



WEDDING MENUS

MENU SELECTIONS

STARTER

PAN FRIED TAMARIND MARINATED TIGER PRAWNS Pineapple and tomato salad, coriander, lime and caramel dressing

TERRINE OF GINGER PORK AND LEMON CHICKEN wrapped in pancetta
Studded with pickled shittake mushrooms, shallots and sesame dressed pea shoots

TWICE BAKED GOATS CHEESE SOUFFLE lightly pickled golden beetroot, toasted almonds, apple and balsamic glaze

MAIN

ROAST FILLET OF BEEF
Served with smokey mash, wild mushrooms, red wine jus and steamed greens

ROAST CANNON OF ENGLISH LAMB
With basil mousse wrapped in pancetta, dauphinoise potato, vine ripened tomatoes, sauteed shallots and french beans

PAN ROASTED CHORIZO STUFFED CHICKEN BREAST
Served with king prawns, potato gnocchi, with a red pepper reduction and roasted mediterranean vegetables

DESSERT

ROASTED PEACH, APRICOT & ALMOND STEAMED PUDDING Toffee sauce and clotted cream ice cream

ASSIETTE AU CHOCOLATE

Warm chocolate brownie, white chocolate and raspberry cheese cake, chocolate sorbet with a berry coulis

ICED LEMON MERINGUE PARFAIT sable biscuit, strawberries and greek basil

PRICE ON APPLICATION