

SUMMER WEDDING MENU

Starters

Smoked salmon, prawn, avocado cocktail with brown bread Chicken liver pate with salad, red onion chutney and Melba toast Spring vegetable soup with parmesan croutons Roasted tomato soup, crème fraiche and basil

Mains

Chicken with tarragon cream sauce, with a fondant potato and asparagus Salmon with asparagus, crushed new chive potatoes and Hollandaise sauce Roast Mediterranean vegetable tart, roasted new potatoes, parmesan and balsamic (veggie)

Wild mushroom and courgette risotto (vegan)
8oz rump steak with French beans, shallots, field mushroom, fondant potato and peppercorn sauce

Desserts

Sticky toffee pudding with butterscotch sauce and clotted cream
Vanilla cheesecake with strawberry coulis
Lemon posset with elderflower cream and a tuille biscuit
Chocolate brownie with ice cream

Followed by freshly brewed coffee & chocolate mints

Please choose one dish per course.

£39.95

Please let our catering team know about any dietary requirements or allergies. Bespoke Canapés also available, our chefs will tailor these to your party.