

**SUNDAY WEDDING 2020
MENU**

To begin...

Organic smoked salmon

Pickled beetroot, salad, dill, and horseradish cream

Ham hock and parsley terrine

Spiced fruit chutney and toasted brioche

Goat's cheese, red onion and tomato tart (V)

Confit shallot, mixed leaves salad and parsley oil

Maple roasted pumpkin and smoked chicken salad

To follow...

Braised feather blade of beef

Garlic mash, glazed carrots, green beans, crispy bacon and a rosemary jus

Roast chicken

Sautéed potatoes, seasonal vegetables, crispy bacon and a red wine jus

Roasted fillet of seabream

Crispy potatoes, pumpkin puree, crayfish, and a pea ragout

Potato gnocchi (V)

Toasted hazelnuts, wild mushrooms and goat's cheese velouté

To finish...

Caramel pannacotta

Cocoa nib ice cream and a brandy snap

Lemon posset

Pineapple confit

Chocolate and caramel millionaire's delice

Natural yoghurt ice cream

Orange, pistachio and fig tart

Pistachio ice cream

Tea or coffee

Please choose one starter, main and dessert for your event with exception of special dietary requests