



WEDDING MENU

Pricing is based on your Main course which are individual priced.

Canapes

(Meat)

Mini Yorkshire pudding, beef (served rare), horseradish sauce

Chicken liver parfait, melba toast & red onion marmalade

Chicken satay skewers, satay dipping sauce

Mini lamb koftas, mint yogurt

Parma Ham, sun blushed tomato & mozzarella on a pesto crouton

Mini shepherd's pie with parmesan mash

Pork & black pudding sausage rolls with apple sauce

(Fish)

Mini Thai fish cakes with sweet chilli sauce

Horseradish & chive profiteroles filled with smoked salmon mousse

Curried king prawn skewers

(Other)

Mini onion bhaji with mango chutney

Butternut soup shots with chilli flakes

Wild mushroom arancini with garlic aioli

Marinated feta & olives

Breaded cheddar cheese sticks & Branston dip



Cold Starters

Prawn and crayfish cocktail, brown bread & butter, Marie Rose sauce

Chicken liver parfait, red onion marmalade, melba toast

Ham hock & parsley terrine served with Yorkshire pease pudding & dressed leaf

Salad of marinated feta cheese on sliced plum tomatoes, toasted pine nuts and balsamic dressing

Smoked duck sliced on a watercress, blue cheese & walnut salad with pomegranate dressing

Chicken and wild mushroom terrine wrapped in parma ham with wholegrain mustard dressing

Smoked salmon & prawn parcel laced with dill dressed salad leaf and dill oil

Hot starters

Twiced baked cheddar cheese soufflé with sun blushed tomato and spinach chive cream sauce

Homemade crab & ginger fish cakes with pickled cucumber and sweet chilli dressing

Soups

Available to add as an intermediate course £4.95

Cream of tomato & basil with pesto croutons

Leek & potato with herb oil

Cream of butternut squash with chilli flakes

Cream of vegetable with a vegetable crisp

Wild mushroom tarragon with truffle oil

Chicken & vegetable broth with pearl barley

Chicken & leek with garlic and thyme croutons

Tomato & red pepper with pesto croutons



Mains

Roast breast of chicken with chestnut & cranberry seasoning, bacon roll pan juices, roasted seasonal vegetables and roast potatoes,

Tarragon roasted chicken breast on a wild mushroom risotto with char grilled asparagus and a Dijon cream sauce,

Chargrilled pork loin steaks covered with a smoked Applewood and herb crust, sage parmentier potatoes with a cider cream sauce,

Pork fillet rolled in parma ham, roasted provencal vegetables and rosemary pomme anna, pesto dressing,

Slow roasted topside of Yorkshire beef cooked pink with a giant homemade Yorkshire pudding, roasted seasonal vegetables, chateau potatoes and a red wine jus.

Roasted sirloin of Yorkshire beef with fondant potatoes, green beans wrapped in smoked streaky bacon with carrot and swede mash, balsamic glazed shallots and truffle jus.

Braised lamb shank, rosemary mash with sticky red cabbage, green bean parcel and red currant sauce,

3 bone rack of lamb, dauphinoise potatoes, celeriac puree, pea and broad bean fricassee and mint jus,

Baked fillet of salmon on a tomato & basil tart, chard peppers, parmesan polenta cubes with a broad bean tomato coulis,

Pan fried fillet of seabass on a warm salad nicoise with sautéed new potatoes, quail egg and pesto dressing,

Vegetarian mains

Wild mushroom risotto asparagus and truffle oil

Provencal vegetables tarte tatin with balsamic dressed leaf

Goat's cheese & aubergine tower with chive cream sauce

Aubergine & courgette lasagne with rich tomato fondant



Desserts

Baked lemon tart with raspberry coulis and raspberry sorbet

Sticky toffee pudding, honeycomb ice cream and butterscotch sauce

Chocolate tart with white chocolate sauce and orange mascarpone

Vanilla crème brulee served with fresh berries and chocolate sable biscuits

Passionfruit panna cotta, mango & chilli salsa with coconut tuile

Chocolate & amaretto cheesecake with chocolate sauce and a white chocolate pencil

Warm apple cake with cinnamon ice cream and vanilla anglaise

Lemon posset, berry compote with a vanilla sable biscuit

Add a cheese course for an added extra.