

## Menu A

£22.00 per head plus VAT

*To create your personal Wedding Menu, please select one dish from each section (Starter, Main Course and Dessert) an optional Vegetarian starter and main course can also be selected.*

### Starters

#### *Creamy Garlic and Herb Tart (V)*

*Button Mushrooms Sautéed with white wine, garlic, fresh herbs and cream served in a homemade crisp pastry tart and finished with golden crumb*

#### *Fresh Carrot and Ginger Soup (V)*

*Homemade Soup full of fresh vegetables and lentils finished with fresh ginger, coriander and cream.*

#### *Crispy Bacon Egg Florentine*

*Crispy puff pastry cooked with creamy spinach topped with a poached egg, crispy bacon strips and our rich cheese sauce.  
(available as a vegetarian dish, without bacon)*

### Caramelised onion and Grain Mustard Tart (V)

Small homemade tart of caramelised onion and grain mustard served warm from oven with tossed baby leaf salad and tomato relish.

### Balsamic Tomato and Spring Onion Salad (V)

Fresh cherry tomatoes glazed with balsamic and tossed with baby leaves, fine cut vegetables and spring onions finished with pesto dressing.

### Main Course

#### Steamed fresh herb Salmon Hollandaise

Fresh fillet of salmon steamed with fresh herbs served with crisp mixed vegetables and saffron potatoes finished with lime zest enhanced hollandaise.

#### Juniper Pork Loin with Apricot and Almond Stuffing

Loin of pork roasted with fresh herbs and a hint of juniper served on a scallop potato with a crispy apricot and almond ball, Kenya beans and a juniper scented jus.

### *Cranberry and Brie Glazed Chicken with Port Wine Gravy*

*Breast of chicken roasted with cranberry and brie cheese served from the oven on a bed of spring onion mashed potato and finished with mangetout and a rich port wine gravy.*

### *Seared Seabass with Artichokes Potato and Prawns*

*Articoke potato and prawns sautéed in a brown butter and topped with leaf spinach and the fillet of sea bass cooked in a hot pan finished with hollandaise sauce.*

### *Chicken Mango and Curry Cream*

*Breast of Chicken roasted with mango and palma ham and finished with a mild authentic curry cream served on a bed of fine cut vegetables and rice*

## Desserts

### Bavarian Strawberry Shortbread with Raspberry Sauce

Homemade light strawberry set cream served with crisp lemon shortbread and finished with sharp raspberry coulis.

### Mango and Passion Fruit Tulip

Crisp brandy snap case filled with a light mango and passion fruit cream and served an exotic fruit sauce.

### Prune and Brandy Chocolate Torte

Classic homemade torte blending pure dark chocolate, brandy and cream centered on brandy soaked prunes

### Strawberry, Raspberry and Creme Fraiche Pavlova

Homemade strawberry meringue filled with raspberry and crème fraiche and presented on a sharp raspberry coulis