

## Wedding Menu 2

**£43.00 per person (two courses £35.00)**

Please make one selection from each course. Plus One Vegetarian option.

### Starters

Smoked Salmon & Prawn Brushetta with a Tomato & Mustard Mayonnaise, & a Lemon Dressing

Warm Tartlet of Feta Cheese, Cherry Tomatoes & Basil with Salsa Dressed Leaves

Roasted Mediterranean Vegetables with Goats Cheese, Basil Oil & Balsamic Reduction

Salad of Parma Ham, Beef Tomato, Mozzarella & Red Onion Marmalade & a Pesto Dressing

Duck & Pork Terrine with a Spiced Apple Chutney & Toasted Rustic Bread

Honey Roasted Confit Duck Leg with Asian Slaw & a Honey, Soy & Ginger Dressing

### The Mains

Braised Loin of Pork in Wholegrain Mustard and a Cider Sauce served on a bed of Stilton Mash

Baked Supreme of Chicken Wrapped in Bacon in a Wild Mushroom, Tarragon and White Wine sauce with Sauté Potatoes

Pan Fried Salmon supreme Wrapped in Parma Ham with a Basil, Tomato and Garlic sauce & New Potatoes

Oven Baked Duck Breast Glazed with Honey with a Soy and Ginger Jus served with Fondant Potato (£3.50 Supplement Charge)

Roasted Loin of Lamb with an Orange and Rosemary Stuffing, Mint and Redcurrant Jus and Crusted Garlic Potatoes  
(£2.50 Supplement Charge)

Fillet of Beef with Fondant Potato, Pate Croute, Madeira Glaze and Charred Banana Shallot (£5.50 Supplement Charge)

### Vegetarian Option

Roasted Provencal Vegetable Tarte Tatin with Pesto dressed Rocket Leaves and Parmesan Shavings

Timbale of Breaded Goats Cheese and Mediterranean Vegetables, Parmesan Tuille and Tomato Dressing

Red Pepper and Basil Risotto with Garlic Roasted Flat Field Mushrooms Rocket Leaves and Red Pesto

### Desserts

Strawberry or Raspberry Millie Feuille with White Chocolate Shard & Freeze-Dried Strawberry

Saled Caramel & Dark Chocolate Tart with Chantilly Cream

Lemon Cheesecake with Lemon Curd, Toasted Italian Meringue & Meringue Shard

Baileys Cream Profiteroles with Dark Chocolate Sauce

Mixed Fruit Pavlova

Triple Chocolate Molten Cake