

Wedding Menu 3

(Please, choose 1 from each course)

Starters

Duck and Foie Gras pate with a caramelised red onion chutney, port reduction and toasted walnut bread

Smoked Scottish salmon with a "Brunoise" of tomato, capers and gherkin, wild rocket salad and a horseradish and lemon cream.

Roasted Mediterranean vegetable terrine with a tomato fondue and watercress salad.

Confit duck leg served warm and crispy, with a bean shoot, cucumber and salad onion served with a honey and soy dressing.

Baked Devon scallops and tiger tail prawn in a watercress and mustard sauce with a puff pastry crust and lemon mash

Sorbet or fish course

Sorbet

Blackcurrant sorbet

Lemon sorbet

Orange sorbet

Mango sorbet

Champagne sorbet

Or

Fish

Salmon en Croute and hollandaise

Paupiette of lemon sole with a white wine sauce and spinach

Timbale of red snapper and Parmesan tuille and pesto dressed leaves.

Main Course

Individually baked fillet of beef wellington with wilted baby spinach, marmite parisene potatoes and a Madeira glaze

Char grilled loin of venison with roasted root vegetables, Dauphinoise potatoes and a cranberry and port jus

Braised shank of lamb or Rump of Lamb with a fondant potato, bacon wrapped beans and a redcurrant and mint gravy.

Baked turbot steak with a courgette and aubergine and tomato "macedoine" with a green leaf salad and sauté potatoes and a red pesto dressing

Grilled whole sea Bass (or 2 filets) with a caper, lemon and garlic butter, butter-filed king prawns and a vegetable cous cous

Vegetarian Options

Roasted Provencal vegetable tarte tatin with pesto dressed rocket leaves and parmesan shavings.

Timbale of breaded goat's 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

Dark & White Chocolate Mousse with Berry Coulis & Shortbread Finger

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

French Mini Trio - Brulee, Profiterole & Apple Tart Tatin

Brown Sugar, Apple & Berry Crumble with Custard

Salted Caramel & Cream Cheese Carrot Cake with Passion Fruit Coulis

Triple Chocolate Molten Cake

Cheese Board

A selection of three cheeses locally sourced and served with spiced apple chutney, rustic breads or water biscuits, celery and grapes.

Freshly Brewed Coffee and Tea and truffles

£66.00 per head