

# OUR WEDDING MENU

## STARTERS

*Fresh homemade soup of your choice served with an artisan dinner cob*

*Chicken and Whiskey pate with lemon dressed crisp baby leaves, pear and ale chutney and crunchy melba toast*

*A light Caesar salad, thyme roasted chicken with pancetta, olives, garlic and herb croutons and classic Caesar dressing*

*A duet of fanned melon, Gaila and Cantaloupe, raspberry compote and a sprinkling of fresh garden mint leaves (V)*

## MAINS

*British extra mature roast beef with chefs Yorkshire pudding, goose fat rosemary roasted potatoes, seasonal vegetables and a rich beef gravy*

*Supreme of chicken breast with sage & onion layered potatoes, seasonal vegetables and a creamy leek sauce*

*Pork loin steak topped with apple and mature cheddar with a creamy chive sauce, roasted potatoes and seasonal vegetables*

*Shallot tatin, shallots cooked in port and thyme on crisp puff pastry, finished with a glazed goats cheese and a reduction of balsamic vinegar and rocket leaves (V)*

## DESSERTS

*Delicious handmade apple pie served with cream*

*A light creamy lemon posset topped with a hot compot of berries*

*Chocolate fudge cake with chocolate cream*

*Sherry trifle pots, vanilla sponge soaked in sherry with fruit berries traditional custard topped with lashings of cream*

*£ 21 . 95 per person*

*Please choose a maximum of two choices from each course, excluding special diets. Choices are best sent out with your invitations, then confirmed fourteen days prior to the event*

**TO CREATE YOUR OWN BESPOKE MENU TURN TO PAGES 8 to 11**

