

## WEDDING SELECTOR MENUS



Please choose 1 starter, 1 main, 1 dessert plus coffee and a vegetarian option from the gold, platinum or diamond package. Only the selected items will be available on the day of your event.

### GOLD & PLATINUM WEDDING MENU

#### STARTER

- Double baked stinky bishop soufflé with red onion marmalade, green bean salad & walnut dressing (V)
- Smoked chicken salad with free range egg, crispy bacon & creamy wholegrain mustard dressing
- Red pepper cheesecake & a pesto dressing (V)
- Beetroot cured salmon with salsa verde & seasonal salad leaves
- Roasted silver onion tartlet with balsamic glazed onions & baby lettuce leaves (V)
- Ham hock salad with broad beans, pickled vegetables & mustard cress
- Guinea fowl salad with puy lentils, cherry tomatoes & sherry vinaigrette
- Taste of the sea with King scallops sat on cauliflower puree, tiger prawn on a tomato salad & salmon tartar

#### MAIN

- Pan-fried salmon with braised chicory, broad beans, lemon hollandaise & potato blini
- Poached corn-fed chicken breast with saffron mash & butter bean chorizo dressing
- Pan-fried farmed sea bass with chantarell mushrooms, buttered crushed new potatoes & Shetland mussel jus
- Cornish rack of lamb with carrot puree, fondant potato & rosemary jus
- Whole roast Buccleuch beef fillet with smoked mash potato, onion puree & thyme jus

#### VEGETARIAN OPTIONS

- Aubergine roulade with onion potato cake, seasonal broccoli, baby leeks & pumpkin sauce (V)
- Homemade spinach & mushroom tortellini with fresh tomato and basil sauce (V)
- Butternut squash risotto with mascarpone cheese, chives & truffle oil (V)
- Grilled Portobello mushroom tournedos with roast parsnips, cherry tomato & herb dressing (V)

#### DESSERT

- Pistachio cheesecake with Orio cookie base & hazelnut crunchy
- Sticky toffee pudding with vanilla bean ice cream & caramel sauce
- Lavender panna cotta with baked plum & raspberry sauce
- Chocolate fondant with passion fruit sauce & vanilla ice cream
- Red velvet cupcake with raspberry coulis & white chocolate ice cream
- Apple crumble with vanilla bean ice cream
- Light lemon mousse with honey vanilla yoghurt sauce
- British cheese plate with celery, grapes, quince & crackers

Coffee and chocolates

Coffee and petit fours

(V) Vegetarian option

Rates are inclusive of VAT at 20%. Minimum guest numbers and minimum spend per person apply. All information is correct as at July 2010 and is subject to change at any time.

## WEDDING SELECTOR MENUS

### DIAMOND WEDDING MENU (in addition to Gold & Platinum options)

#### STARTER

Cornish brown crab 3 ways, handpicked crab meat, tomato chilli, crab soufflé, croquette of crab & aioli mayonnaise

Duck ballentine, Parma ham, asparagus, broad bean salad & apricot coulis

Roast baby artichoke, green pea mousse, field corn puree, butter crouton & baby cress leaves

#### MAIN

Rack of Buccleuch lamb, garlic beetroot puree, pumpkin mash, braised lamb-potato croquette & lamb jus

Roast Bresse chicken breast, tarragon butter, new potato, new season peas, morels mushroom jus

Milk fed veal loin, cauliflower, sweet potato dauphinoise, spinach puree & mocha jus

Pan fried cod, langoustine, saffron boiled potato, runner beans & light crab jus

Grilled field mushroom stack, dauphinoise potato, green asparagus & plum tomato salsa (V)

#### DESSERT

Pistachio cheese cake, liquorice fragrance cookie base & fresh strawberries

Fresh raspberry tower, white chocolate bavaroise & dark chocolate sponge

Mini almond lemon cake, orange ice-cream, mini chocolate fondant & raspberry coulis

Coffee and chocolates

Coffee and petit fours

#### ADDITIONAL COURSE OPTIONS

##### SOUPS

Green pea soup with a hint of mint & accompanied with a crispy bacon spoon £7.00

Dorset crab bisque with Armagnac, tarragon & crab meat choux pastry £10.00

Roasted tomato soup with basil & garlic croutons (V) £7.00

Cream of wild mushroom with sauté girolles mushrooms, shallots & chives (V) £7.50

##### INTERMEDIATE COURSE

Cornish haddock ravioli in blank ink pasta served with green pea sauce & a parmesan chip £14.00

Smoked salmon tartar with horseradish cream & mini bagel chip £10.50

Poached cod fillet with beetroot sauce & puff pastry £12.50

Warm duck salad with runner beans, rocket leaves & apple sauce £10.50