



## Wedding Menu

Please select a choice of two starters, two main courses and two desserts for us to offer your guests on the day

Fanned Melon & Raspberry Coulis (V)

Traditional Prawn Cocktail

Home-made Chicken Liver Pate

Home-made Soup (V)

Smoked Chicken & Pine Kernel Salad

Grilled Goats Cheese on a bed of Rocket (V)

Japanese Minced Prawn Rolls

Baked Avocado stuffed with Crab

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Roast Loin of Pork stuffed with Apricot & Thyme stuffing served with home-made apple sauce

Griddles of Salmon and roast fennel salad dressed with a dill & raspberry vinaigrette

Traditional Beef Wellington with a red wine & mushroom sauce

Roast Rib-eye of Beef with Yorkshire pudding

Filo wrapped Chicken Breast stuffed with asparagus and fanned onto a cream & wholegrain mustard sauce

Lemon sole wrapped round smoked salmon served with a seafood sauce

Sweet potato Roulard (V)

Vegetarian dish of the Day (V)

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**Profiteroles in Chocolate Sauce  
Bailey's Cheesecake  
Crème Brulee  
Chocolate Roulard  
Fresh Fruit Pavlova**

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**Coffee served with Mints**

**£28.95 per person (children half price)**

**We are always happy to cook something different for children if requested in advance**

**10% service charge is added to tables of 10 & over, this money is split equally between the staff**