



Platinum Wedding Package Menu

The Platinum wedding package is a choice menu. Please choose up to three starters, three main courses, and three desserts for your wedding breakfast. Dietary requirements catered for.

bread and butter to the table

Starters

Smoked chicken Caesar salad, Carpaccio of beef with rocket & parmesan & lemon pepper olive oil, Smoked haddock and gruyere fishcake, Salmon rilette with horseradish and beetroot, squash and feta salad with toasted sunflower seeds and sweet red onion (V), Wild mushroom pate with pickled shallots, dill and Dijon mayonnaise (V), chicken liver pate with toast and chutney, Prawn cocktail with wholemeal bread, creamy garlic mushroom on toast, melon and Parma ham with ginger syrup, Greek salad (V), Cream of vegetable, roast tomato and basil, Celery & apple, Leek and potato, cream of chicken, carrot and coriander, mushroom and chive, spiced parsnip, cauliflower and truffle, sweet potato and chilli, tomato & red pepper, chickpea and chorizo soup, broccoli and stilton, courgette and brie, minestrone, Scotch broth, mulligatawny,

Main Course

(Buttered new potatoes and seasonal vegetables to the table)

Roast topside of beef and all the trimmings, Roast pork loin and all the trimmings, roast turkey breast and all the trimmings. Honey mustard glazed gammon and all the trimmings, Pan seared salmon fillet with leek, edamame bean, spinach and crayfish sauce, Chicken breast with peppercorn sauce or mushroom sauce, mushroom & spinach risotto, butternut squash risotto, tomato and goats cheese risotto, Artichoke, mushroom and pesto gnocchi, Sirloin of beef (fillet £2 p/h supplement) dauphinoise potato, pan seared chicken supreme with ratatouille sauce and fondant potato, confit duck with spiced red cabbage & rissole potatoes, Chicken supreme with ratatouille sauce and crispy basil fondant potato, Salmon en crouete with spinach, mushroom and cream cheese, Sea bass fillet with a warm salad of potato, sun dried tomato and salsa verde & crispy seaweed, wild mushroom and truffle risotto (v) Artichoke, mushroom and pesto gnocchi (v)

Desserts

sticky toffee pudding with custard or toffee sauce, apple crumble and custard, black forest gateaux and pouring cream, strawberry cheesecake and fruit coulis, crème brulee and shortbread biscuits, chocolate pot fresh cream & cherry coulis, fresh fruit salad, clotted cream & ginger syrup, Triple chocolate brownie & Madagascan vanilla ice cream, selection of cheese and biscuits, glazed lemon tart clotted cream and raspberries, chocolate and orange fondant & Madagascan vanilla ice cream, rhubarb & custard cream brulee with chocolate dipped shortbread biscuits.

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Coffee, tea and mints