



Silver Wedding Package Menu

The gold wedding package is a set menu. Please choose a starter, a main, and a dessert for your wedding breakfast.

bread and butter to the table

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Starters

chicken liver pate with toast and chutney, Prawn cocktail with wholemeal bread, melon and Parma ham with ginger syrup, Greek salad (V), creamy garlic mushroom on toast (V), Soups: 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,

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.