

Wedding Menu

Starters

Vegetable & lentil soup with herb snippets (v)
Chunky Hampshire leek and sweet potato soup (v)
Roasted plum tomato, sweet red pepper and courgette soup, basil cream (v)
Outdoor reared belly of pork and Wiltshire ham hock terrine, poached apricots
Thai chicken and green onion cake, spiced sweet corn salsa
Free range baby chicken and duck pressing, plum jam and toasted brioche
Classic prawn cocktail
Warm candied red onion and English brie tart, rustic tomato salsa (v)
Smoked haddock and smoked cheese tart, saffron creamed leeks

Main Course

Sautéed breast of free-range chicken breast, potato pressing, Savoy cabbage, glazed carrot, thyme & port wine jus
Slow cooked reared belly of pork, rosemary glazed vegetables, creamed potatoes, apple and cider jus
Slow cooked daube of Scottish beef, creamed potatoes, glazed vegetables, Madeira, thyme and tomato jus
Pot roast shank of Scottish lamb, dauphinoise potatoes, rosemary vegetables, red wine and smoked garlic jus
Grilled fillet of Scottish salmon, crusted lemon new potatoes, green beans, Champagne butter sauce
Roasted sweet pepper & cherry tomato fettuccini, pesto & garlic cream (V)
Wild mushroom, baby spinach and truffle risotto, young rocket leaves (v)
Baby spinach and roast butternut squash risotto, petit herb salad (v)
Roasted province vegetable tart, aubergine caviar and tomato dressing (v)

Desserts

Sticky toffee pudding, vanilla stem ice cream and toffee sauce
Chocolate cheesecake, vanilla cream
Simple lemon tart, raspberry sorbet
Strawberry torte, Champagne poached fruits
Apple tarte tatin, vanilla ice cream
Chocolate brownie, chocolate sauce

