



Wedding Menu - Seated

£45.50 + VAT

Make one selection per course

Roasted Plum Tomato & Sweet Basil Soup
Roasted Portobello Mushroom Tart topped with mushroom ragout, vine cherry
tomatoes & Rosary Ash Goats Cheese
Creamed Forest Mushroom & Sage Soup
Scottish Smoked Salmon & Pesto Mousse with Tomato Coulis
Terrine of Duck Liver & Confit Duck with Red Onion & Cointreau Marmalade
Grilled Artichoke heart, Quail eggs, Broad Bean and Frissee leaf salad with
Avocado oil

Assorted bread rolls with butter footballs

Balsamic Glazed Sirloin of Oxfordshire Beef with Baked Shallots Served with
Roasted Rosemary Parisienne Potatoes & Sauteed Baby Vegetables
Baked Bell Pepper stuffed with Eibly Wheat, Feta, chopped garden herbs &
Tomberries served with Mangetouts & Stir-fried Peppers
Wild Mushroom Stuffed Supreme of Norfolk Chicken
Served with Lemon Thyme Dauphinoise Potato & Root Vegetable Basket of
Sugar Snaps with Five Peppercorn Jus
Baked Icelandic Cod Loin on Creamed Baby Spinach, Chestnut Brown &
Enoki Mushrooms served with Roasted Chateau Potatoes & Mangetouts with
Stir-fried Peppers
Seared Orkney Isle Salmon Supreme & Crisp Root Vegetable Ribbons
Served with Basil Mash & Miniature Carrots with Champagne Foam
Open Lasagne Prima Vera – sheets of egg pasta layered with Sprouting
Broccoli, Asparagus, green Peppers & garden peas, topped with creamy
Bechamel

Trio of Chocolate & Berry Torte
Tarte Citron with Passion Fruit Pulp
Raspberry Tiramisu with Rolled Belgium Chocolate
Pecan Torte with Lime Mascarpone
Cherry Clafoutis with Kirsch Cream Sauce
Artisan Cheeses which include, Butler's Secret Lancashire, Cropwell Bishop
Shropshire Blue, Somerset Brie with Homemade Chutney, Grapes,
Dried Apricots & Assorted Biscuits