



Established 1993

Wedding Set Menu

2012

3 course set menu @ £39.50 per head
(Please select three choices for each course)

Potted shrimp & salmon, toast & lemon
Buffalo mozzarella, radicchio, rocket, mint salad with fig & pinenuts
Grilled smoked mackerel with apple, celeriac and Horseradish remoulade
Roquefort, pear, endive, cress & walnut salad
Ham & parsley terrine, mustard, cornichons & toast
Caramelised onion & mustard tart with roasted vine tomato
Honey & soy roast duck salad, coriander & plum dressing
Bresaola with roasted red onion, rocket & parmesan, grilled bread

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Roasted rump of beef, green beans, dauphinoise potato & horseradish
Roasted saddle of lamb, dauphinoise potato & buttered greens
Pan-fried organic salmon, fennel risotto, beetroot & dill relish
Grilled sea bass, braised leeks & haricot beans, shellfish bisque & keta caviar
Spinach & ricotta ravioli, pine nuts, sage & parmesan
Grilled seabream fillet, sauce vierge, new potato cake
Roasted Guinea fowl breast, polenta, roasted artichoke, vine tomato, olives,
salsa verde
Baked wild mushroom crespelline, watercress & shallot salad

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Chocolate tart & coffee cream
Crème brûlée & shortbread
Chocolate Pannacotta, caramelised oranges, hazelnut madeleines
Sherry, praline & fruit trifle
Lemon tart & crème fraîche
Cheese & biscuits

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Tea & coffee