



Established 1993

# Wedding Reception Set Menu 2009

3 course set menu @ £37.50 per head  
Available for parties of 30 and over

**Choose three dishes from each course to make up your menu.**

Sweet potato, coconut, chilli & coriander soup  
Potted salmon & brown shrimp with lemon & crisp rye bread  
Buffalo mozzarella, rocket, fig & walnuts  
Chicken confit terrine with red onion marmalade & toast  
Crab cakes with sesame chilli mayonnaise  
Honey & soy roast duck breast, watercress, spring onion & plum dressing

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Grilled tuna, pousee, red pepper & olive salsa  
Roast leg of lamb with rosemary & garlic, courgettes & salsa verde  
Parsley risotto with field mushroom, roasted tomato & parmesan  
Roasted pork belly with crackling & Asian greens  
Grilled sea bass fillet, niçoise salad & saffron aioli  
Ricotta & wild mushroom rotolo with sage butter

*Served with*

Mixed leaf salad & new potatoes

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Orange, praline & sherry trifle  
Crème brulée & shortbread  
Steamed chocolate pudding with chocolate sauce & ice cream  
Apple & treacle tart with cream  
Seasonal fruit meringue  
Neal's Yard cheeses & home made crackers

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Tea & coffee