



Established 1993

Wedding Reception Set Menu 2008

3 course set menu @ £35.00 per head
Available for parties of 25 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, pousse, 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 brûlée & 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