

Wedding Roast

Canapes

Package 1 (£10.95)

Avocado Puree and Smoked Salmon Tartlets.

Mini Quiche Selection.

Vol Au Vents (Prawn Mari Rose/Cream of Mushroom).

Package 2 (£19.95)

Mandarin and Prune with Smoked Duck on White Bread.

Artichoke and Tomato on White Bread.

Prawn, Basil, Cheese and Tomato Mini Brioche.

Fourme D'Ambert Blue Cheese, Pear and Fig on Special Grain Bread.

Trout Roe, Smoked Trout and Cucumber on Nordic Black Bread.

Starters

Soup (Seasonal or of Clients Choice)

Chicken Liver Pate with Toasted Sourdough & Chilli Jam.

Smoke Mackerel Pate with Indian Pickled Cucumber.

Pressed Ham hock Terrine with Piccalilli, Pea Shoots & Melba Toast.

Beetroot & Goats Cheese salad with Rocket, Toasted Walnut's & Balsamic Glaze.

Mains

Poached & Roasted Supreme of Chicken.

Roasted Pork Belly with Crackling & Bramley Apple Gel.

Beef Striploin (£65 p/h).

Roast Topside of Beef.

Slow Roasted Spiced Persian Lamb Shoulder.

Pan Fried Sea Bass with Fennel Roasted Celeriac, Tenderstem Broccoli in a garlic & leek sauce with Pernod and Cream.

**All Roasts are Accompanied by Carrots in Cumin, Garlic, Orange & Thyme, Honey Roast Parsnips, Buttery Kale, Herby Roast Potatoes, Yorkshire Puddings, Swede Puree & a Port & Red Wine Gravy.*

Desserts

Sticky Toffee Pudding with Honeycomb Ice Cream & a Spiced Rum & Caramel Sauce.

Chocolate Brownie with Vanilla Ice Cream & a Raspberry Coulis.

Mixed Berry Eaton Mess or Eaton Messed up, (Strawberry Vodka Steeped Berries with Amaretto Chantilly Cream).

Please Select **Two Starters, Two Main Course** and **One Pudding** From the **Wedding Roast** Menu for **£55 p/h**. Beef Striploin is an extra **£10 p/h** and starts the Base Package off at **£65 p/h**. Please Select either **Canape Package 1** or **2** if Required.