



Wedding

Starters

- Charentais and Galia Melon Fan with dressed Baby Leaves and Balsamic Glaze
- Salad of Pears, Blue Cheese and Honeyed Pecans on Mixed Baby Leaves with a Pear and Ginger Dressing
- Tomato, Basil and Mozzarella Stack with Pesto Vinaigrette
- Toasted Goats Cheese on a Croute with Mixed Baby Leaves and a Hazelnut Vinaigrette
- Smoked Salmon Terrine with Lemon Confit served on Mixed Leaves with Lemon, Basil, Bay and Juniper Dressing

Mains

- Pan Fried Chicken Supreme with White Wine and Sage Jus
- Baked Salmon Fillet with Fresh Foaming Hollandaise or Fresh Watercress Sauce
- Roasted Beef Fillet with Roasted Golden Beets and Red wine Jus
- Celeriac, Sage and Hazelnut Dauphinoise (v)

Accompaniments

- Baby New Potatoes with Chive Butter
- Mixed Vegetable Bouquetiere
- Roasted Baby Potatoes with Rosemary and Rock Salt
- Wilted Spinach with Nutmeg
- Fine Green Beans
- Baby Carrots Vichy

Desserts

- Raspberry Cheesecake with local Raspberries and Framboise Liqueur Compote
- Tarte au Citron with Crème Fraiche and Lemon Confit
- Strawberry Cheesecake with Strawberry Coulis
- Tarte Au Citron with Crème Fraiche
- Rich Chocolate Torte sprinkled with Edible Gold Dust served with Crème Chantilly
- Cheese Platter with Oatcakes , Celery and Grapes
or
- Your own wedding cake served with Seasonal Berries and Crème Chantilly

Coffee and Tea with Homemade Wedding Shortbread