Lemon Sole and Smoked Salmon with champagne caviar and cream sauce

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Gressingham Duck Two Ways with an orange and thyme jus, potato fondant, baby beets and roasted carrots.

Trío of Desserts

Chocolate mousse, Praline mascarpone with a Dark Chocolate Scroll

Vanilla Crème Brulee

Brandy Snap vanilla cream and berries

Goats cheese croquettes, with beetroot three ways and saffron mayonnaise

Chicken Liver Parfait with pistachio butter, pears in syrup and toasted brioche

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Cannon of Lamb, with a goats cheese puree, onion rosti and chimichurri sauce

Grilled Aubergine with fried mozzarella, confit tomatoes, aubergine caviar and basil pesto

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Chocolate fondant, pístachio ice cream, and raspberry sauce

White chocolate panna cotta, baked figs, and honey granola

Confit tuna served with avocado puree chilli and lime dressing and quinoa

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Fillet of Beef, with pink peppercorn sauce, dauphinoise potato, roasted vine tomato and portobello mushroom.

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Shot Glass Sharing Desserts
Chocolate Mousse
Champagne Jelly
Lemon Meringue
Tiramisu

Pímms Trífle

Sample Wedding Menu

Figs Three Ways, with buffalo mozzarella, pomegranates, and balsamic reduction.

Ham Shank Terrine, with celeriac remoulade and sweet onion chutney

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Pork Tenderloin, with curried squash, bok choy and fondant potato

Chicken breast stuffed with brie and parma ham, leek rosti and wild mushroom cream sauce

Chocolate Pot, with salted caramel, homemade honeycomb ice cream and peanut brittle.

Blueberry Baked Alaska

Tomato and basil soup

Baked Camembert

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Hereford Beef, Shin and Meatball served with roasted onion mash.

Baked Cod wrapped in bacon, served with fondant potato and mussel chowder

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Apple Tatin and vanilla pod ice cream

Vanilla Pana Cotta with mixed berries