



M E N U

SPRING WEDDING MENU



CANAPÉ

Mini Prawn and Avocado Croustade
Crispy Pork Belly Squares
Pea, Mint and Feta Croustade
Black Olive Tapenade Stuffed Cherry Tomato
Steak and Béarnaise Pofiteroiles
Smoked Salmon with Horseradish Cream

STARTERS

Leek Mosaic
(Cream of Leek Velouté, Split Chive oil)
Scallops with Pea Purée and Pancetta Crisp
Beef Carpaccio
(Wasabi, Parmesan, Balsamic Caviar)

MAIN COURSE

Cornfed Chicken Wrapped in Parma Ham
(Wild Mushroom Jus, Grilled Asparagus)

Cornish Hake with
(Caper and Parsley Champagne Velouté, Seasonal Vegetables)

Moroccan Spiced Gnocchi
(Smoked Aubergine, Dukkah Crumb, Crispy Chick Peas)

DESSERTS

Chocolate Fondant
(White Chocolate Mousse, Dehydrated Raspberries)
Lemon Posset
(Raspberry Sorbet)