

Wedding Menu 2

Artisan Bread with unsalted butter

Melon & Parma Ham

Soup of the Day (v)

Thai Fish cakes with a sweet chilli sauce

Char grilled Halloumi cheese on red onion & tomato (v)

Sautéed Chicken Livers on toasted brioche (v)

Escalope of Chicken with a creamy wild mushroom sauce

Aberdeen Angus Sirloin Steak with a green peppercorn sauce

Fillet of sea bass, fresh tomato, red onion and cucumber salsa

Confit of Duck served with roasted beetroot puree

Fillet of salmon with a lobster & tomato sauce

Char grilled Haloumi & Mediterranean vegetables (v)

All above accompanied with vegetables of the day

Apple tart tatin with cinnamon ice cream

Dark chocolate profiteroles with vanilla ice cream

Meringue Nest filled with seasonal fruits

Crème Brulee

Black Cherries soaked in kirsch with vanilla ice cream

£28.90 per person

A 10% service charge will be added to your bill