

WEDDING MENU

1

CANAPÉS

HOT

Mini Dauphinoise potato croustades with crispy bacon

Bouilabaisse shots with crayfish tails

COLD

Heart-shaped Parmesan shortbreads with basil pesto and goat's cheese (V)

Mini Caesar salad served on a baby gem lettuce leaf (V)

Filo tartlets with spicy sesame beef

STARTER

Gin-cured gravlax rillettes with sourdough bread and sauce vierge

MAIN COURSE

Pan-roasted chump of organic lamb with baby carrots, green beans and courgettes and crushed new potatoes with rosemary butter

PLATED PUDDING

Raspberry and elderflower meringues with fresh summer berries and strawberry sauce

CHEESE COURSE

Dorset Blue Vinny

Somerset Brie

Glastonbury extra mature Cheddar

with biscuits, butter, apples, cherry tomatoes, grapes, celery, crab apple jelly, quince paste, rhubarb and balsamic chutney

WEDDING MENU

2

CANAPÉS

HOT

Chicken, ginger and honey skewers

Little fish pies on a ceramic spoon

COLD

Bamboo skewers of salmon gravlax with orange and peppercorn mayonnaise

Walnut croutes with goat's cheese mousse and pear (V)

STARTER

Smoked Brown and Forest chicken salad with organic mixed leaves and pomegranate dressing

MAIN COURSE

Duck leg confit with celeriac and potato mash and port and thyme jus

PUDDING

Chocolate and raspberry ganache tart with almond pastry
and raspberry sorbet

WEDDING MENU

3

CANAPÉS

HOT

Field mushroom and rosemary hollandaise tartlets (V)

Thai green chilli chicken bites

COLD

Foie gras mousseline on toast soldiers

Quails' egg heart-shaped croute (V)

STARTER

Spiced potted Bridgwater Bay brown shrimps with smoked paprika mayonnaise
and sourdough bread

MAIN COURSE

Supreme of guinea fowl with Burrow Hill cider brandy cream sauce, oven-baked apple crisps
and rosemary-roasted new potatoes

PUDDING

Raspberry and rosewater panna cotta with rosé wine syrup

WEDDING MENU

4

CANAPÉS

HOT

Aubergine, rosemary and mozzarella cakes with tomato pesto (V)

Baby leek and pancetta tarts in herby pastry

Steak and chips and béarnaise sauce skewers

COLD

Mascarpone, lemon and sage roulades with Parmesan shavings (V)

Bloody Mary shots (V)

STARTER

Wild game terrine (partridge, venison, pheasant) with toasted beer bread and red onion jam

MAIN COURSE

Really good fish pie (Lyme Bay scallops, prawns, monkfish and hake) with a heart-shaped puff pastry lid, served with hot buttery new potatoes

PUDDING

Souffléed quince, maple syrup and almond tart with clotted cream

Coffee and homemade truffles