

## *Wedding Sample Menu*

### *Starters*

Smoked Salmon and Asparagus Terrine with a Coriander & Lime Mayonnaise

Smoked Salmon, King Prawn & Asparagus Roulade with Watercress and Baby Spinach Leaves

Chicken Liver and Apricot Parfait wrapped in Smoked Bacon with Warm Brioche

Shredded Duck, Red Pepper & Mange Tout coated in Plum Sauce and Served in a Filo Basket

Vegetable Terrine on a bed of Curley Endive with Red Onion Marmalade and Crumbled Blue Cheese (V)

Avocado, Feta & Prawn Filo Parcel with Roasted Red & Yellow Pepper Sauces (V)

Wild Mushroom, Tarragon & Cream Cheese Tartlet with Sun Dried Tomato Compote (V)

### *Main Course*

Breast of Thorncote Chicken Stuffed with Herb Mozzarella, wrapped in Pancetta with a Sun Dried Tomato Salsa

Pan-fried Supreme of Chicken filled with Red Pepper Mousseline served on crushed New Potatoes with Black Olive and Tomato Beurre Blanc

Supreme of Salmon with Asparagus in a Filo Parcel, served with a Saffron & Chervil Sauce

Griddled Breast of Gressingham Duck with a Blackberry & Red Wine Jus

Pancetta Roasted Monkfish with Squid Ink Linguine & Vine Tomato Salsa - (£2.50 supplement)

Rack of Hertfordshire Lamb with a Rosemary Redcurrant Jus on Pumpkin & Herb Polenta

Seared Sea Bass on Fennel with Sorrel and Pernod

Tian of Seared Mediterranean Vegetables & Mozzarella with an Olive & Basil Oil (V)

Cassoulet of Bean and Cous-Cous served in a Crisp Cheese Pastry Basket (V)

*All served with a Medley of Seasonal Vegetables and Potatoes*

## *Desserts*

Red Fruit Veloute Bavarois

French Style Apple Tartlet with Crème Fraiche

Chocolate Truffle with a Light Sauce Anglaise and Redcurrants

Orange and Grand Marnier Charlotte

Raspberry & Mango Slice

Banoffee Pie

Cointreau Tart with Pears

Wild Berry Cheesecake

Lemon Tart

Chocolate and Hazelnut Cheesecake

Filter Coffee