

WEDDING LUNCH SAMPLE MENU

CANAPÉS AND SAVOURIES



ROAST MONKFISH TAIL ON PEARL BARLEY
BROWN SHRIMPS AND HAZELNUTS
TEMPURA OF MONKFISH, BUTTERED SAMPHIRE

Vegetarian Choice

ENGLISH ASPARAGUS WITH SAFFRON MAYONNAISE
RICOTTA DUMPLINGS, WILD GARLIC AND VIOLET POTATOES
PICKLED RADISH, ST. GEORGE MUSHROOMS AND BASIL OIL



LOIN OF LAMB WITH SAUTÉED SWEETBREADS AND GREMOLATA
BROAD BEANS, JERSEY ROYALS AND TARRAGON PURÉE

Vegetarian Choice

SPICED POTATO CROQUETTES AND BRAISED BABY LEEKS
TOMATO SALSA AND OVEN DRIED PICCOLO TOMATOES
CHAR-GRIDDLED HALOUMI, LEMON AND PEPPER YOGURT



CHERRY FRANGIPAN WITH CHERRY AND KIRSCH ICE CREAM
GRIOTINE COMPOTE AND ALMOND BRITTLE



Optional Cheese Course

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, CELERY AND NUTS,
(Colston Basset Stilton, Ragstone Goat, Lancashire Bombe, Tunworth)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE