

Braids

Wedding Menu 2

Starters

Homemade vegetable Soup served with Herb Croutons
wafers of Simply Oak smoked Salmon – lemon and dill aioli
dressed rocket salad

Homemade Ham Hock Terrine – Piccalilli Dressing, Toasted
Ciabatta

Duo of Melon rose – served with raspberry coulis and lemon sorbet

Mains

Homemade Beef Bourguignon served with Wild Rice

Braised Welsh Lamb Henry – served with seasonal vegetables,
Mashed Potato and a Rich Roasted Lamb jus

Creamy Seafood Chowder -served with a Freshly Baked Focaccia

Baked Field Mushroom served with Perl Las Blue cheese, Tomato
Coulis, Toasted Pine nuts and a Dressed rocket salad

Desserts

Baked vanilla Cheesecake served with raspberry coulis

Homemade Chocolate Orange Tart – clotted cream ice cream

Fruit salad served with a stock syrup and vanilla ice cream

Selection of ice creams

£27.95 Per Person