

Braids

Wedding Menu 1

Starters

Cawl Cennin soup served with herb snippets

Oak Smoked Salmon, Prawn and Avocado Timbale- Rocket Leaves, Citrus Aioli

Duck and Chicken Liver Parfait – Cointreau onion chutney, Toasted Ciabatta

Poached Pear, Walnuts and Blue cheese salad – Balsamic Glaze dressing

Mains

Pan Seared Chicken Supreme, Fondant Potato, Seasonal vegetables, Creamy Wild Mushroom and Madeira White Wine sauce

Braised Feather blade of beef – served with seasonal vegetables, mashed potato and a rich red wine jus

Baked Cod Fillet served with spring greens, new potatoes and a rich tomato coulis topped with a citrus herb crumb

Butternut Squash and Sage Risotto – served with a baked focaccia and a locally sourced poached egg

Desserts

Cream Filled Profiteroles – Duo of chocolate and toffee sauce

Strawberry Eaton mess – Raspberry coulis

Baked Lemon Tart served with a duo of fruit coulis

Selection of ice creams

£29.95 Per Person