

Our Wedding Menu

Plated Starter

Mild curried Butternut Soup with fresh cream and homemade bread roll
Chilled sea food terrine with herbed drizzle served on a bed of mixed greens
Fig & Brie cheese tartlet with walnut pastry
Vegetables Spring Roll with rocket and sweet chili sauce
Waldorf salad, Thai fish cakes with coriander and chilli dipping sauce

Mains Course

Fish (Please choose one)

Grilled Line Fish & Beurre Blanc Sauce
Pan Fried butterfish with a butter and dill sauce
Seared Dargle Trout with a lemon & Dill sauce

Meat (Please choose one)

Herb encrusted roast, rolled Sirloin of Beef with a red wine and pepper jus
Lamb Shoulder with a rosemary, garlic and sausage stuffing & mint reduction
Beef Wellington parcels with a red wine & Mushroom sauce
Baked Ham with Honey mustard & Apples

Chicken (Please choose one)

Chicken breast stuffed with thyme, butter and mushrooms served with creamy Pesto Sauce
Honey & Mustard Chicken
Grilled chicken thighs with a Peri Peri Sauce

Curry (Please Choose one)

Beef or Chicken or Vegetable Curry & Rice with sambals

Vegetables (Please select three)

Baby Potatoes in Parsley Butter, Dauphinoise Potatoes, Cinnamon Baked Butternut, French Green Beans, Duo of Broccoli & Cauliflower Bake, Honey Glazed Carrots, Roasted Mediterranean Vegetables, Creamed Spinach, Minted Peas

Dessert (Please choose three)

Black Forest Trifle, Cream Pavlova with fruit, Apple Crumble with Vanilla Custard, Caramel Pecan baked Cheesecake, Tiramisu, Chocolate Mousse with a white chocolate topping