



Wedding Menu

Starters

Homemade fresh produce soups with bread rolls.....	£4.95
Hot roasted salmon and mackerel pate with toasted ciabatta	£5.95
Smoked chicken, baby spinach and pancetta tartlet	£6.75
Asparagus spears and wild mushroom bruschetta	£5.95
Caramelized william pear, stilton & raspberry salad	£4.95
Marinated king prawns with chilli, garlic and ginger served with a lime and coconut dip	£6.75

Mains

Corn fed chicken supreme wrapped in smoked bacon served with a wholegrain mustard sauce	£14.95
Dingley Dell roast loin of pork, stuffed with bramley apple and sage sausage meat, with a Honey cider jus	£11.95
Fillet of sea bass on a leek and dill potato cake, served with a fine vegetable ratatouille.....	£18.95
Traditional topside of roasted beef with Yorkshire puddings, horseradish sauce and red a wine and shallot jus	£11.95
Duck breast on crushed sweet potatoes with a mango and ginger jus	£18.95
Oven baked Scottish salmon fillet with clam and anchovies butter	£14.95
Rack of lamb with a red onion and butternut squash, mashed potato, served with a cranberry & rosemary sauce	£14.95
Roasted Mediterranean vegetable and goats cheese tartlet with a tomato pesto	£9.75
Leek, spinach and roquefort penne pasta	£9.75

All dishes served with fresh seasonal vegetables & potatoes

Desserts £4.95

- Summer berry mascarpone cheesecake
- Apple and date strudel with caramel vanilla ice cream
- Fresh tropical fruit salad served in a tuille basket with lime and stem ginger cream
- Champagne poached pears with a blueberry and kiwi sabayon
- Double chocolate Brownie with a butterscotch sauce and Chantilly cream
- Banana and fudge creme brulee with shortbread thins

Selection of local and continental cheese with biscuits and grapes

Discuss details of your special day with us on 01473 298512