

# Wedding Menu's

## Starters

*Homemade Soup of your choice*

*Galia Melon with Exotic Fruits & Champagne Sorbet*

*Goats Cheese Soufflé with Pesto Marinated Plum Tomatoes*

*Salmon Filo Parcels served with a Lemon & Chive Hollandaise*

*Chicken Liver & Thyme Parfait with Melba Toast & Homemade Chutney*

*Chicken & Bacon Salad with Mustard Vinaigrette*

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## Mains

*Roasted Shoulder of Lamb with a Red Wine & Rosemary Jus*

*Sirloin of Beef with Yorkshire Pudding, Chateau Potatoes & Red Wine Gravy*

*Succulent Chicken Breast with a Creamy White Wine Tarragon Sauce*

*Loin of Pork with Smoked Bacon & Mushroom Sauce*

*Fylde Turkey with the Traditional Accompaniments*

*Fillet of Herb Crusted Salmon served with a Chive & Vermouth Cream Sauce*

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## Desserts

*Summer Fruit Meringue served with a lightly whipped cream & Raspberry Coulis*

*Crème Brulee served with a Mixed Berry Compote*

*Caramelised Lemon Tart with a Crème Fraiche & Raspberry Puree*

*Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream*

*Apple Pie with Crumble Topping*

*Strawberry Shortbread Tower*

## Vegetarian Options

*Mushroom Stroganoff with a Timbale of Fluffy Rice*

*Spiced Cous Cous filled Capsicums with a Rocket Salad*

*Sundried Tomato Risotto topped with Parmesan Shavings & Basil Dressing*

*Tomato & Feta Cheese Puff Pastry Tart with Spinach Oil*

## Childrens Menu

*Children under 12 can have a smaller portion of the adult menu or choose from the following:*

*Sausage & Mash*

*Roast Chicken & Gravy*

*Fishfingers, Chips & Beans*

*Chicken Goujons, Chips & Beans*

*Followed by a Selection of Ice Cream*

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*All followed by Tea/Coffee & Mints served in the Conservatory*