

# WEDDING FEAST MENUS – Table Service from £45/hd

## *Starter* - (choose 2)

- Roast red pepper soup (v)
- Fig & Mozzarella Salad (v)
- Gazpacho with parmesan crisps
- Tomato, buffalo mozzarella & rocket salad (v)
- Chicken liver pate, port jelly & onion chutney
- Crab cakes with sweet chilli Sauce
- Roast aubergine and red pepper salad with feta cheese (v)
- Melted goat's cheese on bruchetta with caramelized onion & honey dressing (v)
- Smoked salmon & king prawns with lemon basil dressing on a bed of mixed leaves

## *Mains* – (choose 3)

- Pork tenderloin stuffed with apricots & spinach
- Twice baked pork belly with apple & onion velouté
- Chicken breast roasted in a cream & tarragon sauce
- Caramelised red onion, goats cheese & thyme tart (v)
- Roasted aubergine gratin with a rich tomato sauce (v)
- Teriyake & lime salmon fillets with spinach & salsa
- Filo parcels of wild mushrooms with a rich Madeira cream (v)
- Roasted chicken breast stuffed with camembert, wrapped in bacon
- Slow roasted Quantock lamb, with cauliflower puree & redcurrant jus
- Sweet Potato Bake, spinach, harissa roasted aubergines & hazelnuts (Vegan)

*Served with potatoes & seasonal vegetables*

## *Desserts* – (choose 2)

- lemon posset
- chocolate mousse
- individual Pavlova
- chocolate brownie & clotted cream
- blackcurrant & custard tart
- individual summer pudding with clotted cream
- raspberry crème brulee & lavender shortbread heart
- baked lemon cheesecake with clotted cream
- scone with clotted cream & summer berries

*Cheese Course* – please add £5.50 per head