



Wedding Menu 3

Roasted Wild Mushroom and Grain Mustard Soup

Served with Garlic Crostini

House Chicken Liver Parfait

With Chutney & Melba Toasts

Lime, Crab & Salmon Cocktail

Served with Brown Bread

~

Salmon en Croute

Salmon Fillet with Béchamel Sauce,
Creamed Spinach and Cous - Cous

Slow Roasted Lamb Shank

Served on a Roasted Garlic and Butter Mash
With a Guinness Gravy

“Confit” Corn fed Chicken

Served on a Mushroom, Sage and Potato Pave
With Garlic Green Beans

~

Chocolate Etoile Gateau

Vanilla Crème Brulee

Luxury Sherry Trifle