



Wedding Menu 6

Gratin of Wild Mushrooms

served on Parmesan toasts

Ravioli of Langoustine

sauce Albufera and buttered cabbage

Foie Gras Terrine

with Granary toast and red onion marmalade

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Fillet Beef Mignons

with Marsala-glazed shallots and wild mushrooms, served on creamy mash

Red Snapper and Seared King Scallops

with warm Tomato and saffron dressing, garnished with asparagus risotto

Stuffed Corn Fed Chicken Breast

stuffed with Goats cheese and spinach, wrapped in parma ham, crispy Potatoes and green beans

Vegetarian on request.

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Rich Bailey's Jelly

with Maltesers Whipped Cream

Marbled Chocolate Mousse

with Orange tuille biscuits

Baked Camembert for Two

crushed Walnuts, caramelised Figs, ciabatta bread

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Coffee and Chocolate

£38.95p.p.