

Wedding menu's

Starters

Goats cheese and bejewelled cous cous towers
Deep fried mushroom and onion breaded parcels
Smoked salmon tomato and avocado parcels

Mains

LAMB

Roasted saddle of lamb

Stuffed with a lemon and mint cous cous and an orange and redcurrant jus.

Crown of lamb

Oven roasted with blackberry and cranberry compote.

Lamb Wellington

Loin of lamb smeared with a sage onion and mushroom duxcelle. Wrapped in puff pastry and served with minted gravy.

½ shoulder of lamb

Brazed with baby onions tomatoes, root veg and mixed herbs.

Shank of lamb

Slow roasted with a red wine and thyme jus.

BEEF

(All dishes are cooked medium as required).

Roast Sirloin of beef

With a red wine, garlic and English mustard Gravy

Steak and kidney Suet pudding

With a Guinness gravy

Fillet steak

Poached in beef consomme with Turned veg of the season

Braised skirt steak

With a miripiox of seasonal veg and a red wine gravy

Beef Wellington

A five-ounce fillet steak with chicken liver pate and a duxcelle of onions mushrooms and herbs wrapped in puff pastry. Accompanied with a red wine and roasted onion jus.

Chicken

Roasted chicken thighs

Stuffed with a spicy cous cous and served with a tomato sauce.

Chicken Wellington

Seared breast of chicken with chicken liver pate and a mushroom duxcelle wrapped in a puff pastry case and served with a lemon and tarragon sauce

Supreme of chicken

Stuffed with Brie and wrapped in streaky bacon with a chervil and white wine cream sauce

Roasted Leg of chicken

Served with sage and onion stuffing, bread sauce and a rich red wine gravy.

Cromer Chicken

Supreme of chicken stuffed with brown and white crab meat and accompanied with a creamy lobster bisque.

Pasta

Spinage and ricotta tortellini

Tossed in a creamy tomato sauce and glazed with Parmesan cheese

Linguine pasta

Tossed with fresh tomato garlic virgin olive oil and diced buffalo mozzarella cheese

Fusil pasta

Served with roasted peppers black olives and a walnut pesto

Ribbon pasta

With smoked salmon white wine, cream and chive sauce

Tagliatelle Pasta

With flat mushrooms diced chicken and lemon jus.

VEAL

Shin of veal

Braised with herbs and a miripiox of veg

Sinitchel of veal

Veal escalope breaded and pan-fried with a mushroom and tarragon cream sauce.

DUCK

Breast of barbury duck

Oven roasted and accompanied with an orange sauce.

Leg of duck

Oven roasted and finished with a black cherry compote

FISH.

Fresh tuna steaks

Chargrilled and accompanied with an orange lemon and butter glaze.

Cod loin

Wrapped in pancetta bacon with basil and served with a cherry tomato compote.

Baramundi

Chargrilled and finished off with a tropical fruit salsa.

Pave of salmon

Dressed with a salsa Verdi

DESSERTS

Dark chocolate torte

Lemon merange tarts

Strawberry sables

Chocolate roulades with black cherries

Fresh fruit pavlovas

Black forest Gateaux

Banoffee pies