

Summer Wedding: Menu Suggestions

To Start

Smoked Trout Roulade with dill mustard and crème fraiche filling
Marinated Chicken slices on a bed of Mediterranean Cous Cous with a basil dressing
Chicken Liver Paté served with red onion marmalade and baby leaves
Smoked Mackerel Salad with a piquant fennel and red onion garnish
Fresh Salmon Paté in a smoked salmon twist with lemon-dressed leaves
Chilled Gazpacho served with baby bruschetta (V)
Blue Cheese, Pear and Walnut Roulade with watercress garnish (V)
Red Onion and Goats Cheese Tartlet with cherry tomatoes and rocket (V)

To Follow

Tarragon and Lemon Chicken with roasted fennel, in a creamy white wine sauce
Hand-carved Spiced Gammon, served with fresh pineapple and an orange and rum sauce
Tomato, Garlic and Herb Marinated Chicken, served on a bed of roasted ratatouille
Oven-baked Fillet of Salmon with a herb and lemon crust, garnished with roasted fennel
Braised Beef with vine tomatoes on a bed of roasted ratatouille
Wild Mushroom Stroganoff in a cider sauce, served with wild rice (V)
Spicy Lamb Tagine with summer cous cous
Breast of Chicken stuffed with Mozzarella and wrapped in Parma Ham, Served with roasted cherry tomatoes on the vine
British Pork Medallions in a mushroom, thyme and Madeira Wine sauce
Individual Salmon en croûte, filled with tarragon summer vegetables
Cod Fillet with a pesto crust, baked in white wine with roasted cherry tomatoes on the vine
Mediterranean Chicken, stuffed with Boursin, basil and sun dried tomatoes, served with a roasted red pepper coulis
Mediterranean Aubergine Wraps, stuffed with Mozzarella, basil and pine nuts (V)

All served with fresh, seasonal vegetable dishes or salads, selected to complement the main dish.

