

Wedding Menu 2021

Starters

(please pick 2 starters)

English Heritage Tomato & Halloumi Salad with Red Onion
Marmalade and Baby Cress (V/GF)

*Contains: Dairy

Recommended Drinks Match – Villa Garducci Pinot Grigio

English Asparagus, Serrano Ham and Poached Egg with Dill
Hollandaise (GF)

*Contains: Egg, Sulphites and Dairy

English Asparagus Available May and June Only

Recommended Drinks Match – Madingley Hall Chardonnay

Smashed Avocado, Serrano Ham and Poached Egg with Sourdough
Toast and a Dill Hollandaise

*Contains: Egg, Gluten, Sulphites and Dairy

Recommended Drinks Match – Chateau de Maligny Petit Chablis

Ham Hock and Dijon Mustard Terrine with Piccalilli and Mixed Leaf

*Contains: Mustard and Sulphites

Recommended Drinks Match – Reserva Carmenere Rosé

Wild Mushroom and Tarragon Risotto with Parmesan Crisp and a
Fennel & Lemon Salad (V/GF)

*Contains: Dairy, Celery and Sulphites

Recommended Drinks Match – Misty Cove Sauvignon Blanc

Traditional Prawn and Crayfish Cocktail with Kos Lettuce (GF)

*Contains: Dairy, Sulphites, Shellfish and Fish

Recommended Drinks Match – Madingley Hall Champagne

Mains

(please pick max 3 main course choices)

Fillet of Beef with Butternut Squash Purée and Watercress Salad (GF)

*Contains: Dairy

Recommended Drinks Match – Chianti Rufina

Grilled Fillet of Sea Bass with Crushed New Potatoes, a Crab & Sweetcorn Bisque and Baby Vegetables (GF)

*Contains: Dairy, Shellfish, Crustacean and Fish

Recommended Drinks Match – Reserva Carmenere Rosé

Pancetta Wrapped Norfolk Chicken with Garlic Fondant Potatoes, Roasted Vegetables and a Cider Sauce (GF)

*Contains: Alcohol

Recommended Drinks Match – Reserva Carmenere Rosé

Rack of Lamb with Herb Mashed Potato, Seasonal Vegetables and a Caper & Mint Sauce (GF)

*Contains:

Recommended Drinks Match – Madingley Hall Cabernet Sauvignon

Roasted Striploin of Beef with Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables and Red Wine Gravy (GF option)

*Contains: Gluten (Yorkshire only) and Sulphites

Recommended Drinks Match – Don Aparo Malbec

Pea and Mint Ravioli with Grilled Courgettes and a Sage Cream (V)

*Contains: Dairy and Gluten

Recommended Drinks Match – Reserva Carmenere Rosé

Sweet Potato Risotto with Parsnip and Beetroot Crisps (VG)

**Contains:*

Recommended Drinks Match – Cavalier Brut Sparkling Rosé

Beetroot and Butternut Squash Wellington with Potato Fondant,
Seasonal Vegetables and a Parsley Sauce (VG)

**Contains: Gluten, Nuts, Celery and Sulphites*

Recommended Drinks Match – Cavalier Brut Sparkling Rosé

Desserts

(please pick max 2 dessert choices plus a cheese plate)

Lemon and Passion Fruit Meringue Roulade with Seasonal Fruits
(V/GF)

**Contains: Dairy and Egg*

Recommended Drinks Match – Apaltagua Late Harvest Riesling

Profiterole and Peach Trifle (V)

**Contains: Gluten, Dairy, Alcohol and Egg*

Recommended Drinks Match – Apaltagua Late Harvest Riesling

Strawberry Cheesecake with Saffron Walden Blackberry Ice Cream
(V)

**Contains: Gluten and Dairy*

Recommended Drinks Match – Cavalier Brut Sparkling Rosé

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream (V)

**Contains: Gluten and Dairy*

Recommended Drinks Match – Apaltagua Late Harvest Riesling

Tiramisu with Madingley Biscotti (VG)

**Contains: Gluten*

Recommended Drinks Match – Apaltagua Late Harvest Riesling

A selection of 4 English Cheeses, Quince Jelly and Biscuits

*Contains: Gluten, Egg, Gelatin and Dairy – (GF Version Available)

Recommended Drinks Match – Montagne Saint Emilion

Vegan Cheese Plate with Caramelised Red Onion Cheddar, Jalepeno & Chilli Cheddar, Wensleydale with Cranberries, Smoky Applewood, Crackers and a Quince Jelly (VG)

*Contains: Gluten (GF Version Available)

Recommended Drinks Match – Madingley Hall Chardonnay

V – Vegetarian / VG – Vegan / GF – Gluten Free / DF – Dairy Free