

# Wedding Menu 2018

## Starter

Pea and mint soup, with chive crème fraiche and crispy bacon lardons.

Salad of hot smoked salmon, fennel apple and celeriac remoulade with watercress mayonnaise.

Chicken Caesar salad with baby gem and garlic croutons

Bruschetta of mozzarella with salami, roast beetroot and citrus dressing

Heritage tomato salad with local goat cheese, baby cress and balsamic dressing

## Main

Fillet of beef with horseradish mash with Yorkshire pudding, red wine jus and seasonal veg

Corn fed chicken, garden pea, smoked bacon, baby onions, and tarragon sauce with fondant potatoes

Grilled seabass with crab crushed new potatoes and lobster dill sauce

Pork fillet with chicken and truffle mousse with saffron fondant and seasonal veg

Rosemary infused rump of lamb braised lentil Cassoulet with dauphinoise potatoes and olive and red wine jus

Fried tofu with shitake mushrooms with Tenderstem broccoli, rice and sesame dressing (V)

## Desserts

Summer berry meringue roulade

Sticky toffee pudding with butterscotch sauce, cinnamon ice-cream

Cambridge burnt cream with raspberries

Passion fruit and white chocolate cheesecake

Selection of Four English cheeses, with grapes and biscuits