

Wedding Menu

Starters

Homemade Soup of the Day (vegetarian)

Buffalo Mozzarella & Tomato Salad drizzled with fresh basil pesto

Traditional Prawn Cocktail

Served on mixed leaves, our own marie-rose sauce, lemon wedge and buttered brown bread

Deep Fried Breaded Brie

Served with a pear & walnut salad with cranberry sauce

Kiln roasted Salmon & Watercress salad

Dressed with a honey & mustard vinaigrette

Parma ham

Thinly sliced topped with parmesan shavings, micro-herbs and olive oil

Mains

Medallions of Beef

Topped with wild mushroom & a red wine jus

Roast Lamb rump

Served on a bed of herb mash, finished with a port & redcurrant sauce

Roast breast of Cornfed Chicken

Served with sage & onion stuffing, mini Yorkshire pudding & homemade gravy

White wine poached Salmon fillet

Dressed with an asparagus & pea veloute

Sundried tomato & roasted red pepper Risotto (v)

Finished with shavings of Twineham Grange cheese

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Selection of homemade sweets from the trolley

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A selection of british cheeses and biscuits

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Cafeteria coffee