

# ***The Knowle Country House***

## ***Wedding Menu***

### **STARTERS**

**PLEASE OFFER YOUR GUESTS A CHOICE OF 4 STARTER OPTIONS**

HOMEMADE SOUP OF THE DAY (VG)

CHICKEN, AVOCADO & CASHEW NUT SALAD BOUND WITH MAYONNAISE

PRAWN COCKTAIL, MARIE ROSE SAUCE WITH BUTTERED BROWN BREAD

WILD MUSHROOM ARANCINI BALLS SET ON A RED PEPPER COULIS

SMOKED SALMON & CREAM CHEESE "CROSTINI"

GRILLED HALLOUMI "BRUSCETTA"

### **MAINS**

**PLEASE OFFER YOUR GUESTS A CHOICE OF 4 MAIN COURSE OPTIONS**

(ALL MAIN COURSES INCLUDE A SELECTION OF VEGETABLES)

MOZZARELLA & BASIL STUFFED BREAST OF CHICKEN  
SERVED WITH A RED PESTO CREAM SAUCE

MOROCCAN GLAZED PORK LOIN STEAK  
TOPPED WITH A CHERRY TOMATO & MIXED BELL PEPPER COMPOTE

FILLET OF SEABASS  
SERVED PARSLEY CRUSHED NEW POTATOES WITH LIME & CORIANDER BUTTER

STUFFED ROMANO PEPPER WITH HARISSA SPICED CHICK PEAS  
& MIXED VEGETABLE COUSCOUS (VG)

MEDITERRANEAN VEGETABLE TART  
SERVED WITH PARSLEY CRUSHED NEW POTATOES (VG)

CONFIT GRESSINGHAM DUCK LEG  
SERVED WITH CREAMY MASHED POTATO & PORT & REDCURRENT GRAVY

### **DESSERTS**

A SELECTION OF HOMEMADE SWEETS SERVED FROM THE TROLLEY

FOLLOWED BY...

CAFETIERE COFFEE OR TEA

ALL DISHES CAN BE MADE GLUTEN FREE  
WE WOULD NEED TO BE ADVISED OF ANY ALLERGENS AT THE FINAL MEETING