

# Sample Wedding Menu

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## STARTER

Montgomery cheddar, gruyere & leek tart, bitter leaf salad, mustard dressing (v)

Chicken liver parfait, toasted sourdough, fig chutney, crispy chicken skin.

Heritage tomato & black olive bruschetta, whipped vegan cream cheese (vg)

Citrus cured salmon, pickled cucumber and apple salad, pumpernickel croutons

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## MAIN

Sea bass fillet, roasted fennel, new potatoes, sauce vierge

Corn fed chicken breast, truffled leeks, potato fondant, kale & wild mushroom sauce

Slow cooked blade of beef, creamy mash, roasted carrot, bourguignon sauce

Beetroot & pinenut wellington, pea, leek & savoy cabbage, mushroom gravy(vg)

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## DESSERT

Raspberry cheesecake, coulis & fresh seasonal fruit

Chocolate tort, citrus crème fraîche

Apple tart tatin, clotted cream, salted caramel

Selection of sorbets (vg)

Very occasionally some of the ingredients may change according to seasonality and availability of produce at the market.



