

Wedding menu suggestions

To start

- (v) Tomato and roast red pepper soup with crispy garlic croutons
- (v) Fan of seasonal melon with orange and ginger syrup
- Game terrine wrapped in smoked bacon - served with Cumberland sauce
- Smooth chicken liver parfait with kumquat and apricot relish
- Salmon and sea bass terrine wrapped in leek on a dill olive oil truffle
- Avocado and crayfish salad - Romesco dressing
- Oak-smoked salmon with lemon, capers and walnut bread

Main course

- Roast sirloin of British beef - red wine and shallot sauce
- Roast loin of pork with sage and onion stuffing and Bramley apple sauce
- Roast Worcestershire turkey with bacon, chipolata and sage and onion stuffing
- Saddle of English lamb with spinach and apricot stuffing - rosemary jus
- Breast of Gressingham duckling cooked with thyme - green peppercorn and satsuma sauce
- Breast of chicken with baby onions, button mushrooms and bacon snippets in a rich burgundy sauce
- Breaded breast of chicken - asparagus - hollandaise sauce
- Baked fillet of Scottish salmon with a white wine and tarragon sauce
- (v) Ragout of assorted mushrooms in a port wine sauce in a filo pastry case
- (v) Assorted mushroom and leek risotto topped with shaved Parmesan

Dessert

- Sticky toffee pudding with toffee pecan sauce and chilled pouring cream
- Bread and butter pudding glazed with apricot – crème anglaise sauce
- Pear and almond flan - cinnamon anglaise
- Hazelnut meringue with praline and a rich dark chocolate sauce
- Chocolate and orange terrine with whisky crème fraîche
- Summer pudding with a strawberry coulis
- Exotic fruit pavlova with Campari syrup
- A selection of British cheeses with celery, grapes and biscuits

Coffee and chocolate mint