



Gala Wedding Menu

Leek and Potato Soup

Freshly made and served with a crusty bread roll

Garlic Mushrooms

Served with brioche

Chicken and Liver Pate

Served on a bed of mixed leaves with chutney and melba toast

Roast Beef

Served with Yorkshire Pudding, Potatoes and Horseradish sauce

Salmon

Served with crushed new potatoes and a dill cream sauce

Red Onion and Goats Cheese Tarte-tatin

Caramelised Red Onion and Goats Cheese Tarte-tatin served with a rocket and pine nut salad with balsamic dressing

All dishes served with seasonal vegetables

Sticky Toffee Pudding

Served with creamy custard

Lemon Tart

Served with Chantilly Cream or Ice cream

Profiteroles

Light Choux buns filled with cream and chocolate and served with cream

Tea or Coffee