Wedding Taster

Thursday 24th October 2024

£60.00 per couple

The below dishes will all be served in miniature so that you get a taste of each...

Glass of Sparkling Wine on Arrival

Starters

Herby Fishcake, Lemon & Dill Dressing

Duck Liver, Orange & Cognac Pate, Herb Croute (GF)*

Roasted Bell Pepper & Tomato Soup, Crème Fraiche (V)(GF)

Main Courses

Chargrilled Chicken Breast, Creamy Mushroom Sauce (GF)
Braised Brisket of Beef, Yorkshire Pudding, Red Wine Jus (GF)**
Spinach & Wild Mushroom Tart, Chive Butter Sauce (V)

Desserts

Chocolate Crème Brulee, Cookie (V)
Profiteroles, Chantilly Cream & Chocolate Sauce (V)
Strawberries & Cream, Brandy Snap Basket (V)

(V) Vegetarian (GF) Gluten Free (GF)* Gluten Free without Herb Croute (GF)** Gluten Free without Yorkshire Pudding

Full payment is required upon booking



SPECIAL GUEST

BLUE DOOR CAKE DESIGN @BLUEDOORCAKEDESIGN