

EAT FIVE STAR



SAMPLE WEDDING MENU 2017

STARTERS

Textures of Spring vegetable salad with amino seeds and quail egg - V
Confit rabbit leg, wholegrain mustard and hazelnut terrine with carrot three ways
Ham hock ballotine, piccalilli, toasted brioche, watercress and lamb leaf salad
Duck boudin, pickled black and white radish, shimeji mushroom, smoked emulsion
Scorched mackerel, curried lentils, pickled fennel and orange emulsion
Slow poached cured salmon, pea puree, pea and lemon salad, crisp pearl barley
Wild garlic arancini, heritage tomato salad and olive dressing - V
72 hour duck bresaola, amino seeds, sweet potato and hazelnut puree, sweet potato fritter and mustard frills
Crab salad with confit onion and romano pepper, prawn cracker and coriander mayonnaise

MAINS

Beef fillet, leek puree, charred leek, leek crisp, pomme fondant, red wine sauce
Braised beef shin ballotine, pancetta and caper croquette, savoy cabbage
Confit salmon, fennel, puy lentils and Jerez vinegar reduction
Chicken breast poached in roasted chicken skin butter with sweetcorn, leek, pancetta and Parisians potato fricassee, sweetcorn puree
Sweet potato, goat's cheese and hazelnut tortellini with spinach and hazelnut veloute - V
Roast lamb rump, pea puree, braised gem lettuce, pea, broad beans, confit tomato, pancetta croquette
Sea bream, pea puree, warm pea and broad bean salad, confit new potatoes, lemon and caper dressing
Curried cauliflower risotto with scorched and pickled cucumber, onion bhaji and baby coriander - V

DESSERT

Stem ginger cheesecake, poached rhubarb, ginger bread crumb
Chocolate torte, caramelised white chocolate cream, macerated raspberries and raspberry sorbet
Pistachio and polenta cake with mandarin sorbet, coffee ice cream
Lemon verbena panna cotta, strawberry jelly, freeze dried strawberry, poached strawberries, milk chocolate
Sticky toffee pudding with caramelised apples, pears, dates and vanilla ice cream
Orange posset, poached rhubarb and shortbread

