



## WEDDING MENU 2015

### STARTER

- Ham hock, warm new potato salad, capers and cider jelly
- Hot smoked salmon, beetroot textures, horseradish cream, shaved asparagus
- Creedy Carver duck rillette with pistachio nuts, pickled pears and toasted sourdough
- Endive salad, blue cheese, toasted walnuts, chive and crème fraîche dressing (v)
- English pea and mint velouté with crisp pancetta
- Confit of salmon with spiced lentils, asparagus and chive nage

### Sharing platter:

- Burrata cheese, bresaola, cured pork loin, smoked duck, heirloom tomato, roasted beets, pickles, rocket and fennel salad

### MAIN

- Free range chicken breast with spinach and ricotta gnocchi, zucchini, heritage tomatoes and roasting juices
- Confit of Creedy Carver duck, pomme purée, seasonal greens with a port and redcurrant jus
- Pan fried gnocchi with sea vegetables and sweet garlic purée (v)
- Sea bream fillet soft summer herb crusted new potatoes, baby fennel and roasted cherry vine tomatoes
- Roast Cornish hake with a herb crust, chorizo, roast fennel, new potatoes and sun blushed tomatoes.
- Newton St Loe crispy pork belly, crispy pancetta with boulangere potatoes, greens, apples and cider sauce
- Roasted rump of Welsh lamb parmentier potatoes and Niçoise Summer vegetables
- Newton St Loe sirloin with savoy cabbage, smoked bacon and bordelaise sauce

### DESSERT

- Sticky toffee pudding, butterscotch sauce, milk ice cream
- 70% Valrhona chocolate fondant with pear sorbet
- Triple chocolate gooey brownie with Madagascar vanilla ice cream
- Sicilian lemon flan, raspberry puree, candied mint
- Brandy poached raspberry and mascarpone crème brûlée
- Fragrant chilled summer berries lavender ice cream and biscotti
- Gooseberry crumble with homemade custard



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