



# Wedding Menu

## SELECTION A

### **Starter**

- Roasted Sweet Potato and Butternut Squash Velouté, Sweet Potato Crisps (V)
- Garden Rooms Treacle-cured Salmon, Pea Shoots, Tomato and Lime Salsa, Crisp Rye
- Crispy Pork and Black Pudding Pressing, Golden Raisins, Apple, Watercress
- Confit Duck and Cranberry Terrine, Warm Brioche Bun, Plum and Apricot Compôte, Young Leaves

### **Main**

- Chicken Sunblushed Tomato and Basil Ballotine, Pea Purée, Glazed Fondant Potatoes, Tarragon Jus
- Roast Topside of Yorkshire Beef, Duck Fat Roast Potatoes, Beef Dripping Yorkshire Pudding, Seasonal Vegetables, Jus
- Slow-cooked Confit Lamb Shoulder, Roasted Garlic and Rosemary Gratin, Baby Vegetables, Celeriac, Lamb Sauce
- Lemon and Herb Crusted Smoked Haddock, Saffron and Dill Mash, Wilted Spinach, Chervil Butter Sauce
- Cannelloni of Spinach and Ricotta, Toasted Pine Nuts, Red Pepper Purée, Herb Crumble, Pecorino (V)

### **Pudding**

- Garden Rooms Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream
- White Chocolate and Vanilla Crème Brûlée, Chocolate Brownie, White Chocolate Ganache
- Warm Treacle Tart, Lemon Curd Crème Fraîche, Buttermilk Ice Cream
- Vanilla Panna Cotta, Brunoise of Pineapple, Passion Fruit

Tea, Coffee and Petit Fours