



# Wedding Menu

## SELECTION B

### **Starter**

Goat's Cheese and Honey Mousse, with House Gingerbread (V)

Smoked Mackerel, Pickled Cucumber, Horseradish, Dill Blinis

Mosaic of Chicken, Apricot and Thyme Gel, Pickled Mushrooms, Sourdough Crisp

Crispy Lamb Belly, Pea and Mint Purée, Broad Beans, Young Leaves

### **Main**

Pork Fillet, Chicken and Apricot Mousse, Cider Fondant, Braised Gem Lettuce, Scrummy Sauce

Roast Sirloin of Yorkshire Beef, Duck Fat Roast Potatoes, Beef Dripping Yorkshire Pudding, Seasonal Vegetables, Jus

Lemon and Pistachio Crusted Sea Bass, Beetroot Gnocchi, Squash, Shellfish Bisque

Braised Blade Beef, Beef and Horseradish Bon Bon, Carrot and Truffle Purée, Pan Jus

Mediterranean Roasted Vegetables, Polenta Fondant, Roasted Vine Tomato Fondue, Soft Garden Herbs (V)

### **Pudding**

Bitter Chocolate and Raspberry Delice, Raspberry Sorbet

Yoghurt and Honey Parfait, Blueberry and Elderflower Compôte, Pecan Tulle

Lemon and Lime Tart, Passion Fruit Ice Cream, Candied Citrus

Rhubarb Panna Cotta, Poached Rhubarb, Ginger Parkin

Tea, Coffee and Petit Fours