



# Wedding Menu

S E L E C T I O N C

## **Starter**

Wild Mushroom and Artichoke Arancini, Artichoke and Truffle Purée, Lamb's Leaf (V)

Poached Kilnsey Sea Trout, Crispy Quail Egg, Lemon and Saffron Aioli

North Yorkshire Moors Pressed Game Terrine, Crispy Goat's Cheese, Beetroot

Crisp Easingwold Belly Pork, Apple Glaze, Crackling, Pea Shoots

## **Main**

Pan Fried Duck Breast, Confit Duck Straw, Braised Pak Choi, Sweet Potato, Glazed Plums

Curried Monkfish, Potato Galette, Savoy Cabbage, Mussel Velouté

Beef Wellington, Sauté Wild Mushrooms, Braised Shallots, Horseradish Dauphinoise

Turbot Poached in Olive Oil, Saffron Potatoes, Smoked Bacon, Tomato Fondue

Plum Tomato Tarte Fine, Mozzarella Croquettes, Basil Pesto, Aged Pecorino Salad (V)

## **Pudding**

Dark Chocolate Marquise, Cherries

Pistachio and Olive Oil Cake, Nutmeg Anglaise, Blood Orange

Apple Tarte Tatin, Caramelised Apple Purée, Calvados Ice Cream

Fruit Jam, Elderflower Sorbet

Tea, Coffee and Petit Fours