



Passion *for* Food

Spring / Summer Wedding Menu

Canapés

Sea bass ceviche, lime, sea salt and crispy kale

Mini spoons of prawn cocktail with shredded baby gem, avocado and apple salad

Pork belly with apple jam, crackling

Ras el hanout dusted lamb and rosemary skewers

Tartare of salmon with pickled cucumber

Ham bon bon, apple and ale chutney

Tomato, basil and mozzarella crostini (V)

Compressed watermelon with basil (V)

Starters

Lightly smoked confit of salmon, bergamot orange and borage, fresh horseradish and dill cream

Smoked chicken, apple, celeriac and walnut remoulade, salad of chard, frisee and watercress, sour dough toast, mustard dressing

Crispy roast salmon, kimchi, pickled Asian pear, yuzu dressing

Steamed asparagus, poached hen egg, truffle hollandaise (V)

Little Wallop goat's cheese terrine with Medjool date puree, sticky pear and walnut salad (V)

Roasted cauliflower panna cotta with curry oil, spiced cauliflower bhajis, green chilli raita (V)



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Main Courses

Herb crusted pave of lamb, tomato, basil and olive potato crush, wilted greens, confit cherry tomatoes, basil jus

Rib eye fillet of beef with pressed garlic potato, fricassee of wild mushroom and spinach, glazed shallots, Madeira jus

Confit of pork belly with apple and celeriac puree, fondant potato, braised lettuce, peas and pancetta, crackling, scrumpy jus

Seared sea bass, fried caper gnocchi, gem lettuce, garden peas, tartare sauce

Cannelloni of courgette filled with pea risotto, tempura of courgette flower, pea and pea shoot salad (V)

Char grilled aubergine, mozzarella and roasted tomato gratin, warm salad of roasted peppers, crispy kale and basil (V)

Desserts

Vanilla and orange panna cotta with poached champagne rhubarb, basil cress and strawberry sorbet

Summer berry Pavlova, vanilla Chantilly and raspberry sauce

White chocolate and raspberry cheesecake, raspberry, honeycomb and tarragon salad

Cardamom crème brulee with mango, pomegranate and mint, coconut Madeline

Lemon tart, fresh raspberries, crème fraiche and basil cress

Trio of... Mini pavlova with balsamic glazed strawberries, raspberry cheesecake with fresh raspberries, tarragon and honeycomb, summer pudding with strawberry sauce and clotted cream