



Wedding Menu B

Starters

Prawns in Rose Marie Sauce with Brown Bread

~

BBQ Flamed Chicken Wings

~

Fishcakes, Salad Garnish with Lemon Wedge

~

Fresh Avocado with organic Mozzarella, Vine Tomatoes & Basil

Mains

*Grilled Scotch 21 day matured Sirloin Steak with Peppercorn Sauce
and Roast Potatoes*

~

*Pan Fried Seabass Fillets rested on Fennel
with New Potatoes and Lemon Butter Sauce*

~

*Pan Fried Seabass Fillets rested on Fennel
with New Potatoes and Lemon Butter Sauce*

~

*Roast Beef, Roast Potatoes, Yorkshire Pudding
with Seasonal Vegetables and Homemade Gravy*

~

Slow Roasted Lamb, Roast Potatoes and Seasonal Vegetables



Desserts

Fruit Trifle

~

Chocolate Fudge Brownie with Chocolate Sauce

~

Fruit Cheesecake with Cream

~

Apple Crumble with Custard

~

Bramley Apple Pie with Custard

~

Homemade Bread & Butter Pudding with Cream

~

Fresh Strawberries with Chantilly Cream & Shortbread Biscuit

~

Apple Strudel with Ice Cream

~

Crème Brûlée