



Gold Wedding Menu

Starters

Soup of Your Choice (See List)

Goats Cheese and Vanilla Mousse with Sundried Tomato and Basil Dressing

Confit of Salmon with Pea Puree, Beetroot Jelly and Mint Oil

Mains

Roast Rib of Beef (Served Medium) with Yorkshire Pudding, Roast and New Potatoes, Honey Glazed Root Vegetables and Gravy

Lamb Rump Slow Cooked with red Wine and Rosemary Served on Fondant Potatoes and Ratatouille

Baked Loin of Cod Crusted with Pancetta and Chorizo on French Style Peas and Anna Potatoes

Desserts

Raspberry and Hazelnut Eton Mess with Caramel Sauce

Coffee and Orange Mousses with Dark Chocolate Ganash and White Chocolate Shavings.