



Platinum Wedding Menu

Artisan Bread and Dips on Tables

Starters

Goats Cheese and Parmesan Profiteroles with Gazpacio

Crab Cake with Lime and Paprika Mayonnaise

Chicken and Mushroom Terrine with Red Pepper Salsa and Avocado Cream

Intermediate

Demi Tais Soup of Your Choice

Mains

Roast Fillet of Aberdeen Angus Beef on a Black Pepper Potato Cake with Slow Cooked Basil Tomato, Baked Stuffed Mushroom, Bordelaise Sauce and Roast Root Vegetables

Pan Fried Halibut on Crushed Potato and Crayfish with White Wine and Tarragon Veloute, Asparagus and Leeks

Roast Breast of Duck with a Conjac and Orange Sauce with a Confit of Duck Leg Potato Cake and Aromatic Roast Carrots

Desserts

Warm Belguim Waffle with Rum Baked Banana Caramel Sauce and Coconut Ice Cream

Chocolate and Hazelnut Delice with Almond Crunch Cream

Blackberry and Lemon Cream Trifle with Orange Shortbread