



## Sample Wedding Menu - Elegant

### STARTERS

Smoked Salmon with Tiger Prawns  
*Smoked Salmon and Tiger Prawns drizzled with Sweet Chilli served with mixed leaves and Crusty Bread*

Somerset Brie & Asparagus Cheesecake  
*Soft and Creamy Brie combined with baby asparagus to make a warm cheesecake served with mixed leaves, balsamic dressing and artisan rolls*

Rilletto of Duck  
*Lightly seasoned shredded breast of duck with a cranberry and orange topping, mixed leaves and Crusty Bread*

### MAIN COURSE

Brandied Pork  
*Fillet of Pork in a Brandied Sauce top with Apple Jus served with Dauphinoise Potatoes and seasonal vegetables*

Lamb en Croute  
*Slow cooked pieces of lamb in a rich redcurrant, mushroom and red wine sauce encased in puff pastry. Served with Dauphinoise Potatoes and seasonal vegetables*

Goats Cheese Wellington  
*Goats Cheese, mushrooms, butternut squash, cashew nuts wrapped in glazed puff pastry with a light creamy white wine sauce Served with baby chantennay potatoes and seasonal vegetables*

### DESSERTS

Choose from a selection of our delicious desserts