



A Sample of our Wedding Menus 2009

£24 per person

Starter

Carrot, Coriander & Ginger Soup

Main Course

Roast Sirloin of Hereford Beef, Yorkshire Pudding, Seasonal Vegetables,
Roast Gravy

Dessert

White Chocolate & Marshmallow Parfait, Dark Chocolate Ice

*

£31 per person

Starter

Thai Spiced Crab Tian, Sesame Wafers,
Coriander & Lime Mayonnaise

Main Course

Saddle of Local Lamb, Parsnip & Leek Cake, Spinach, Roast Carrots, Rhubarb Jus

Dessert

Lemon & Orange Posset, Hazelnut Biscotti

*

£35 per person

Starter

Smoked Salmon, Crayfish Tartare,
Fennel & Lemon Salad, Dill Dressing

Main Course

Fillet of Herefordshire Beef, Sauté Potatoes, Caramelised Ceps,

Watercress Puree

Dessert

Vanilla Crème Brulee, Poached Winter Fruits,
Spiced Shortbread