

WEDDING MENU

Sample menu, dishes subject to change depending on season

Available Monday to Friday *minimum numbers may be applicable*

3 Courses

Choose 2 starters from appetisers and soups, 2 mains and 2 desserts

APPETISERS

Wrights Smoked Salmon,
baby beet salad, split beetroot
dressing 8,13

Prawn Cocktail,
chilled tiger prawns, baby
gem lettuce and Marie-
Rose sauce 4,5,7,9,12,13

Caesar Salad with baby
gem, garlic and thyme
croutons, tossed in Caesar
dressing 1,4,7,8,12,13

Seafood chowder
creamy seafood and vegetable
broth with prawns, mussels,
smoked and fresh fish
1,4,5,6,8,9,13

SOUP

Carrot & Coriander 9
Cream of Leek & potato 4,9

Mushroom & tarragon 4,9
Cream of vegetable 9

Roast Red Pepper 9
Tomato 9

MAINS

Pan fried breast of chicken,
roast parsnip, smoked bacon
and tarragon 4,9,13

Roast striploin of beef,
Madeira jus, creamed leek
4,9

Wild mushroom and pea
risotto and parmesan
cheese
4,8,9,12

Seared organic salmon,
roasted fennel, and oven
dried tomato salsa 4,8

Fillet of seabass,
champagne and tomato
sauce 4,9,12,13

DESSERTS

Granny smith apple crumble
and vanilla ice cream 1,4

Strawberry meringue
roulade and raspberry
sorbet 4,7

Chocolate brownie with
vanilla ice cream 1,4,7

Selection of two cheeses
and crackers 1,4,10

Irish cream liquor
cheesecake with dark
chocolate sauce and
chocolate ice cream 1,4