

# Wedding Menu - William

Also see our [hogarths Wedding Menu](#) options above

Pressed ham hock and parsley terrine with apple, plum and sultana chutney

Oak smoked Scotch salmon, horseradish mayonnaise, lemon and baby leaf salad

Confit leg of chicken, spiced Asian noodle salad, coriander oil

Gateau of poached salmon, prawns and dill with pink grapefruit and peppercorn dressing

Chicken, crayfish and red pepper terrine, baby leaf salad, lemon and thyme dressing

Shellfish bisque with garlic rouille, herb oil (£2 supp)

Cream of mushroom soup, truffle oil

Chicken, tarragon and tomato consommé, pigeon and mushroom ravioli (£2 supp)

Gazpacho soup, diced cucumber, aged balsamic dressing

Thai spinach and coriander soup, coconut cream

Spicy tomato and bean soup, chorizo sausage



Roast sirloin of beef, roast potatoes and Yorkshire pudding with red wine jus

Roasted rack of English lamb, Dauphinoise potatoes, cassoulet bean sauce (supp £3)

Seared fillet of sea bream, baby caper and lemon crushed potato, red pepper coulis

Pan-fried mullet, crab and saffron risotto, citrus beurre blanc

Roast breast of Gressingham duck, fondant potato, buttered greens and a cassis jus

Rump of Lamb, crushed root vegetables, potato puree, tomato and marsala sauce



Traditional lemon tart with strawberry and basil sorbet

Vanilla crème brulee, hazelnut and chocolate chip cookies

Dark chocolate marquise, marinated red fruits

Sticky toffee pudding, clotted cream and toffee sauce

Cherry bakewell tart, crème Anglaise, kirsch syrup

Chocolate and orange mousse, raspberry compote

## Vegetarian Main courses for either Menu

Goats cheese crotin, aubergine caviar, sweet potato gallette, red onion salsa

Wild mushroom and asparagus feuillantine, white wine and chive sauce

Baked aubergine with lemon and thyme cous cous, spring onions, rocket salad and red pepper coulis

Harrisa roasted vegetable tian, feta and sun blushed tomato salad, aged balsamic

Artichoke, wild mushroom and asparagus pithivier creamed spinach, basil oil

*You may also like to add a fish, sorbet or cheese course: ~*

### Cheeses

Selection of English cheeses, wafer biscuits, date and apple chutney, celery and grapes £7.25

£45.00 per table (serves 8-10)

Whole rustic camembert baked with pistachio and almonds, spiced fruit bread

£45 per table (serves 8-10)

Cropwell bishop stilton, vintage port, quince jelly, bath oliver biscuits and oatcakes £8.50

### Intermediate Fish Courses

Seared scallop and brill, creamed leeks and truffle oil £6.95

Smoked haddock and goats cheese rarebit, vine tomato and shallot salsa £5.95

Tuna nicoise salad, aged balsamic dressing £5.95

Spicy battered swordfish, chick pea and coriander puree, chilli oil £6.50

Seared oak smoked salmon, rosti potato, baby caper hollandaise £5.95

Pan fried fillet of mackerel, spring onion mash and mustard sauce £5.95

## Sorbets

Strawberry and mint £1.50

Coconut and chilli £1.50

Citrus £1.50

Raspberry £1.50

Elderflower £1.50

Green Apple £1.50

Blackcurrant £1.50

White peach and vanilla £2.50

Blood orange and Muscat £2.50

Gin, lemon and parsley £2.50

## Canapés

Sesame prawn toast

Goujons of sole and tartar sauce

Oak smoked salmon bilini

Deep fried squid

Proscuttio ham and sun blushed tomato crostini

Chicken liver and truffle oil parfait

Chorizo and tiger prawn skewer

Buffalo mozzarella and wood roasted pepper ciabatta

Tempura of vegetables, sweet chilli and soy

Goats cheese and chive quiche



Please choose from 4 of the above

£9.25 per person