

MAIN COURSES FOR WEDDINGS AND SEATED MEALS



Sample Menus

Beef Dishes

- Roast Beef, Yorkshire Pudding, Roast Potatoes and Red Wine Reduction
- Individual Beef Wellington with Mushrooms Wrapped in Parma Ham and Puff Pastry, accompanied by Sautéed Potatoes with Thyme and Garlic
- Sirloin Steak with Tomato and Tarragon dressing served with Oven Roast Potato Wedges
- Classic Rib Eye Steak with Stilton Butter served with Chunky Chips
- Steak and Ale Pie with New Potatoes

Pork Dishes

- Roast Loin of Pork with Sage & Onion Stuffing, Caramelised Apple Wedges and Roast Potatoes
- Pork Chop with Honey and Mustard Sauce served with Garlic Mash
- Ham and Sage Pork Fillet with Buttered Tagliatelle

- Butchers Sausages served with Grain Mustard Mash Red Onion Gravy
- Roast Belly Pork with a Fricassee of Chorizo, Artichoke and Wild Mushrooms served with Fondant Potatoes.

Lamb Dishes

- Roast Leg of Lamb with Garlic and Rosemary Merlot Jus and Roast Potatoes
- Lamb Shank with Garlic, Rosemary and Flageolet Beans
- Herb Crust Rack of Lamb with Dauphinoise Potato
- Moroccan Lamb Tagine with Prunes and Apricots served with Herb Cous Cous
- Canon of Lamb wrapped in Parma Ham and baked in Puff Pastry with a Red Currant & Thyme Jus, served with Garlic Mash Potato
- Barron of Lamb with Apricot and Herb Stuffing

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Sample Menus cont...

Poultry Dishes

- Chicken Breasts with a Wild Mushroom Sauce, served with Creamy Mash
- Roast Chicken Supreme, Dauphinoise Potatoes and a Tarragon Jus
- Classic Roast Chicken (or Turkey) Hunsdon Stuffing, Sausage and Bacon, Roast Potatoes and Gravy
- Roasted Duck Breast and Plum Sauce served with Celeriac Mash
- Chicken Supreme stuffed with Spinach or Mushroom Moose

Fish Dishes

- Pan Fried Sea Bass with Broccoli & Sorrel Sauce with Sauté Potatoes
- Fillet of Salmon with Champagne and Chive Sauce on a bed of Creamy Mash
- Salmon Pithiviers (en-croute) served with buttered New Potatoes

- Baked Cod Fillet with a Watercress Sauce served with Potato Wedges

Vegetarian Dishes

- Caramelised Red Onion and Goats cheese Tart with New Potatoes
- Wild Mushroom, Spinach and Feta Filo Parcel with a Cream Sauce
- Potato and Wild Mushroom Mille Feuille served with Tomato and Roast Vegetable Sauce
- Vegetarian Lasagne served with a Crisp Green salad and Garlic Bread
- Roast Butternut Squash and Sage Risotto with Pine Nuts
- Roasted Vegetable Strudel with Tomato Coulis
- Vegetable or Mushroom Stroganoff

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Vegetables –

A choice of 2 seasonal vegetables are included in the main course:

- Green Beans
- Glazed Baton Carrots
- Broccoli
- Garden Peas
- Spring Greens
- Roasted Honeyed Parsnips

Extra Vegetables:

- Asparagus with Butter
- Cauliflower Cheese
- Wilted Spinach
- Chantenay Carrots
- Oven Roasted Vegetables (Mixed Peppers, Courgette, Red onion and Mushroom)
- Braised Red Cabbage with Sultanas and Apple
- Cabbage Parcels with Red Cabbage stuffing
- Pan Fried Garlic Button Mushrooms
- Carrot and Swede Mash
- Baby Sweetcorn

Potato Selection

- Buttered New Potatoes
- Potato Rosti
- Jacket Potatoes
- Dauphinoise Potatoes
- Hasslebacks
- Potato Fondant
- Boulangere Potatoes
- Mash Potatoes with varying accompaniments: Saffron, Chive, Garlic, Mustard, Spring Onion, Celeriac