Wedding menu

**Starters**

Yorkshire tapas, savoury tart, scotch egg, Wensleydale bon bon, piccalilli

Heritage tomato salad, torn mozzarella, basil puree, sour dough crouton (v, or Vegan without mozzarella)

Anti pasta sharing board, salami, olives, sun blushed toms, bread (v)

Beetroot cured smoked salmon, avocado puree, pickled cucumber, micro herbs

Chicken and ham terrine, pickled mushrooms, tarragon mayonnaise

Goats Cheese and thyme arancini, roasted pepper dressing, micro basil (v)

**Main Course**

Pan seared chicken breast, pea and mint risotto balls, tarragon cream, potato galette, thyme roasted carrots

Pressed belly pork, sage and onion balls, savoy cabbage, mustard mash,

Ginger-braised beef cheeks with a lentil ragout, watercress, yoghurt dressing

Baked aubergine, chickpea ragout, tomato salsa, toasted nuts (vegan)

Rolled sirloin of beef, potato dauphinois, roasted vegetables, green bean bundles, red wine jus

Pan seared cod loin, salsa verde, roasted baby new potatoes, bean medley

**Dessert**

Chocolate delice, caramel popcorn, honeycombe, black berry sorbet

Assiette of lemon, posset, pistachio and lemon cake, lemon and lime sorbet

Vanilla Panacotta, strawberry compote, dehydrated strawberries, brandy snaps

White chocolate and passion fruit cheesecake, passion fruit sorbet

Caramelised roasted pineapple, coconut crumb, banana ice cream

Chocolate torte, raspberry sorbet, berries, creme fraiche