

Sample Wedding Menu

Seafood Platter of Club Cured Gravavlax,
Smoked Halibut, Smoked Mackerel,
Crayfish served with a Whipped Horseradish Cream

or

Pan-fried Scallops with Caramelised Apples and a Cider Cream Sauce

or

Fresh Club Minestrone Soup Topped with Garlic Croutons

Supreme of Tender Guinea Fowl
Served with a delicate Raisin and Brandy Jus

or

English Pork Tenderloin Wrapped in Smoked Bacon
with a Tomato, Chorizo and Sweet Pepper Sauce

or

Pan Fried Fresh Halibut set on Crushed Potatoes
and Napped with a Chive and Prawn Butter

or

Medallions of British Beef
Served with a Classic Bordelaise Sauce

Served with a Seasonal Selection of Vegetables

Iced Nougat Glace with Raspberry Coulis and Fresh Fruits

or

Warm English Pear Bakewell Tart Served with Cream or Custard

or

Rich Continental Chocolate Torte with a light Crème Anglaise

Selection of English and Continental Cheese and Biscuits

Coffee and Mints