



## Platinum Wedding Menu

### Starter

Sauteed garlic mushrooms with white wine, tarragon cream & toasted sourdough (v)

Curried parsnip soup, chive crème fraiche, parsnip crisps served with an artisan bread roll (v,vg)

Ham hock, parsley & grain mustard terrine, served with piccalilli & toasted ciabatta

Smoked salmon & dill pate, beetroot with caper dressing & toasted sourdough

Golden cress goat's cheese, confit red onion tart, dressed with watercress & aged balsamic (v)

Parmesan truffle gnocchi, with spinach & white wine garlic cream (v)

### Main Course

Pan seared chicken supreme, rosemary potato fondant. Seasonal greens with a wild mushroom & peppercorn sauce

Roast loin of pork & crackling, thyme roast potatoes, braised red cabbage, seasonal green beans madeira gravy

Tajine of cranberry, red onion & quinoa with toasted saffron rice, flaked almond flat bread & mint yoghurt (v)

Scottish Salmon, Lemon & Caper crushed new potatoes, seasonal green beans with a tomato & Chive Beurre Blanc

Baked spinach & goats cheese ravioli topped with pine nuts, sun dried tomatoes & grana Padano parmesan (v)

Derbyshire sourced sirloin of beef medallions, truffled pomme puree', seasonal greens & red wine gravy (£4 supplement)

Moroccan slow braised, spiced lamb shank, apricots with minted cous cous (£3 supplement)



To Finish

White chocolate & raspberry tart (v)

Caramel & chocolate brownie decadence (v)

Marbled chocolate & mint fondant (v)

Rhubarb & custard ginger pudding (v)

Toffee & honeycomb cheesecake (v)

Rich Belgium chocolate truffle torte (v, vg)

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One starter, two mains & one desert to be chosen for guests by client, additional course £2.50pp  
Dietary menu available on request, certain Items may contain traces of nuts