

MAGICAL FEASTS

ENCHANTING

WEDDING MENU

STARTERS

ROASTED RED PEPPER AND TOMATO SOUP (V)
with a crusty bread roll

GOATS CHEESE TART (V)
topped with red onion and roasted cherry tomatoes

PRAWN AND SMOKED SALMON ROULADE
served with toasted rye bread

MAINS

all served with fondant potatoes and seasonal buttered vegetables

FILLET OF BEEF
roasted to medium and served with a red wine jus

BAKED SEA BASS
smothered in a lemon and dill butter

ROAST PORK TENDERLOIN
glazed in honey and mustard, served with a rich gravy

GOATS CHEESE AND CARAMELISED RAVIOLI (V)
coated in a sun-dried tomato pesto

DESSERTS

CRÈME BRÛLÉE
topped with fresh strawberries

CHEESEBOARD
a range of cheeses, crackers, grapes and red onion chutney

CRANACHAN
whisky and honey infused cream topped with oats and raspberries

TEA, COFFEE, MINT WAFERS & SHORTBREAD