

# *Wedding Menu*

## *Starter*

Salmon gravalax with dressed crab, dill crème fraiche & sourdough crostini

Broad bean, pea & mint mousse with aged balsamic, confit tomatoes & sun dried tomato crostini (V)

## *Main Course*

Fillet of Aberdeen Angus beef, dauphinnoise potatoes, glazed carrot, spinach, savoy cabbage & a red wine jus

Spinach & ricotta ravioli with slow roasted cherry tomatoes, watercress pesto & sesame tuille (V)

## *Dessert*

Raspberry mousse with lemon macaron, raspberry puree, fresh raspberries, raspberry sorbet

*Coffee & Petit fours*

AMY AND OLIVER  
05.06.2020