

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, dauphinoise 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