

INTERMEDIATE COURSES

Sorbets & Water Ices

Lemon and Lime

Mango

Pink Grapefruit

Champagne

£3.50 per person

Fish Courses

Salmon marinated in Lime and Coriander served with a mixed Herb Salad and Cranberry Nut Dressing

Poached Fillet of Plaice with a Shrimp Dill Cream

Sea Bass roasted with Butternut Squash and Herb Butter

Golden Trout Fillet with Char Grilled Vegetables and a Chive Crème Fraiche

£5.50 per person



Soups

Homemade Minestrone

Pea and Mint

Parsnip

Sundried Tomato and Basil

Scotch Broth

Apple and Celery

Broccoli and Stilton

£3.75 per person

Cheese

A cheese board can be placed on each table for the wedding breakfast or offered as a part of your evening buffet.

Board A

Blue Stilton

Cornish Yarg

Somerset Brie

Mature Cheddar

All served with cheese biscuits, grapes and celery

£3.50 per person

Board B

White Stilton with Blueberry or Shropshire Blue

Smoked Applewood

Garlic Herb or Camembert

Glenphilly Cheddar

All served with cheese biscuits, grapes and celery

£4.50 per person