

## **British Wedding Plated Menu**

### **Starters**

Smoked salmon ballotine with pickled beetroot, wasabi yoghurt and rosemary sea salad  
Seared tuna sashimi, pomegranate seed, marinated fennel, samphire salad with mirin emulsion  
Chimmi churri marinated sea bass with shaved fennel, walnut, lemon vinaigrette Tian of duck leg,  
cucumber, spring onion, candied walnut, mango coulis  
Ham hock terrine, confit of black cherries, quince jelly, toasted rye bread  
Goats'cheese and basil twice baked soufflé with roasted red pepper sauce

### **Main course**

Roast fillet of beef, braised potatoes, beech mushrooms, confit garlic spinach and asparagus, red  
wine Jus  
Roasted West Country beef fillet, with pickled red onion, spinach and noisette potatoes, burgundy  
truffle jus  
Roast rump of lamb, pea and mint mash, heritage carrot, courgette, lamb jus  
Grilled noisette of lamb, crushed new potatoes with braised lamb shoulder, roasted heirloom  
beetroot, rosemary and garlic jus  
Red wine and herb marinated corn fed chicken supreme, mushroom and Lyonnaise potatoes,  
herb jus  
Coq au vin braised in red wine with lardons, baby potato, mushroom and shallots  
Roasted cod, new potatoes with shallots and roasted garlic, spinach, red wine fish jus  
Baked salmon fillet, pancetta mash potato with garden peas and onions, fish cream sauce

### **Dessert**

Layered passionfruit and coconut mousse, lime meringue  
Bitter chocolate cake, dulcey cremeaux, cocoa nib brittle  
Blackberry mousse, pistachio sponge, pistachio ice cream  
Black Forest cake with vanilla custard  
Apple and almond crumble tart, vanilla ice cream  
Chocolate fondant, raspberry coulis, candied pistachios and pistachio ice cream  
Crème brûlée