

# Wedding Banquet Menu Gold

## Starters

Char grilled vegetable & mozzarella timbale, served warm on a bed of leaves

Chilled tomato & basil soup, finished with crème fraiche

(Served hot or cold)

Baked salmon supreme topped with a Mediterranean herb & olive crust, drizzled with a balsamic vinaigrette dressing

## Main Course

A salad of smoked chicken served on a bed of exotic leaves, topped with crispy smoked bacon

Fillet of beef wellington, with a rich mushroom & shallot pate, served with an infused warm horseradish cream sauce

Large traditional Italian black olive, goat's cheese & sun dried tomato ravioli, glazed with herb butter

Tender roasted loin of lamb, with a dijon and herb crust, finished with delicate minted gravy

A pan fried chicken supreme accompanied with a red wine and shallot jus

**All main courses are served with a selection of composite salads, or a selection of seasonal vegetables**

## Desserts

Toffee and apple meringue roulade, served on a bed of bramley apple and calvados sauce

A platter of summer fruits and sorbet, served with a tangy fruit puree

Individual chocolate, banana and toffee mousse set in a sponge containing chocolate and sliced banana in a toffee sauce

Traditional Italian style individual panacotta

Raspberry and redcurrant filo tart

Individual vanilla cheesecake topped with compote of your favourite summer fruits

Classic profiteroles

Chocolate and brandy gateaux – chocolate base soaked in brandy, topped with a chocolate mousse, chocolate ganache and finished with a light and dark fondant