

# Wedding Banquet Menu Silver

## Starters

A platter of north atlantic prawns and avocado pear, topped with a sun dried tomato dressing

A trio of melon cocktail, with lemon sorbet

Smoke salmon mousse roulade

Brie, redcurrant and spinach tart

Mediterranean salad of honey baked chicken fillets, on a bed of exotic leaves

Homemade soup of your choice served hot or cold

## Main Course

Braised lamb shank, served in a rich red wine sauce and garnished with baby summer vegetables

Poached Scottish salmon steak with white wine and served with a puff pastry croute and butter sauce

Supreme of chicken bourguignon with a French classic sauce, with smoked bacon and baby onions

Filet of pork served with a stilton cream and sage sauce

Traditional roast rib of beef

**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

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