

## Wedding Menu

Warm duck breast salad with watercress, rocket, pomegranate and mint

Roasted salmon fillets with balsamic cherry tomatoes, asparagus and roasted new potatoes

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Salmon and pink peppercorn terrine with baby leaves

Chicken breasts stuffed with Summer herbs with baby leaves and buttered new potatoes

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Asparagus and cream cheese mousse

Duck breasts with redcurrant & onion relish with braised red cabbage with apricots

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Carpaccio of beetroot with creamy goats cheese dressed with orange and grapefruit segments

Beef fillet with fennel and rosemary with creamy mustard sauce, served with Summer vegetable salad

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Smoked trout and horseradish tartlets with watercress

Marsala chicken with sage and cremini mushroom served with potato gratin, Chantenay carrots and haricot verts

## **Desserts**

### **Apricot Ginger Mousse**

Vanilla sponge base with velvet smooth apricot mousse infused with ginger, glazed with apricot and finished with crystallized ginger.

### **Chocolate Amaretto Delice**

Rich dark chocolate mousse with crushed amaretti biscuits and a generous splash of amaretto.

### **Lemon & Lime Delice**

Vibrant double layered lemon & lime flavoured mousse on a vanilla sponge base garnished with a rosette of fresh cream and lemon rind.

### **Mango & Passionfruit Cheesecake**

Double layers of alfonso mango cheesecake and passionfruit cheesecake garnished with a passionfruit glaze.

### **Strawberry Champagne Cheesecake**

Luxurious double layered strawberry and champagne flavour cheesecake on a biscuit base, finished with a fresh strawberry and a chocolate fan.

### **Tiramisu**

Classic tiramisu marscapone mix on a chocolate genoa sponge base with a layer of brandy & coffee soaked boudoir fingers finished with a dusting of cocoa and chocolate garnish.