



Wedding Sit Down – Menu 3

Choose 1 from the Starters

Potted Crab with Smoked Paprika Butter & Crust Baked Bread
Ham Hock & Mallard Terrine with Crisp Chapel Bread & Blood Orange Port Marmalade
Smoked Haddock on Toasted Pikelet with Poached Egg & Citrus Butter Sauce
Pan Seared Scallops with Black Pudding, Crispy Bacon on Pureed Minted Peas
Anti Pasti Sharing Board (1 per table)

Choose 1 for the Veggies

See our list of Sit Down Quintessential Veggie Dishes

Choose 1 from the Mains

Crisp Duck Breast with Winter Salad Fry and Port Jus
Rose-hip Honey Glazed Cannon of Lamb, Celeriac Mash, Winter/Summer Vegetables & Wine Stock Reduction
Pan Seared Venison Loin with Sloe Gin & Plum Sauce, served with Dauphinoise Potato & Grilled Asparagus
Pan Fried Sirloin Steak, Peppercorn Cream, Chunky Chips, Buttered Garden Peas & Beer Battered Onion Rings

Choose 1 from the Desserts

See Our Sit Down Quintessential Desserts List

£51.95 per head based on 80 people

This includes; Chef, Waiting Staff inc service, Crockery, Cutlery & Serviettes