

Wedding Menu

STARTERS

Celeriac bisque and sweet & salted roasted hazelnuts

Fig, prosciutto & parmesan salad

AMUSE BOUCHE

Watermelon lime & mint Shooters

MAINS

Fillet Steak, pomme puree, lemon asparagus, roquefort cream sauce

Chicken Supreme, sweet potato puree, sauteed spinach, scorched vine tomatoes

Roast Cod, cauliflower cream w/ orange & beetroot salsa

Baked Aubergine w/ Greek yoghurt, mint, basil & pomegranate jewels

DESSERT

Lemon Crème Brulé w/ passion fruit & choc chip cookies

Guinness Panna Cotta w/ gingerbread biscotti

Chocolate Brownie with Mango sorbet