Gourmet 2021 Wedding Menus

D1

Minted pea and Ham soup

 finished with pearls of ripe mozzarella topped with crispy bacon

--------------------

Assorted warm homemade breads and Rolls

--------------------

Light warm salad of goats’ cheese and baked beetroot

on mixed dressed leaves

--------------------

Traditional Mixed Grill

Grilled loin of pork cutlet, prime English Steak,

 Local sausages, Gammon steak, chicken breast

on bed of bubble and squeak

with red wine sauce

Stilton, shallots and Leek Tart

 with roasted pepper sauce (Vegetarian)

 Medley of garden Vegetables in Season

 --------------------

Trio of Chocolates on a plate

Chocolate Torte, chocolate ice cream, chocolate Brownies

with a light coffee sauce

English Cheese Board

with homemade relish, fruit and honey

water biscuits and Celery

Cafeterias of coffee and tea

with chocolates, mints, and biscuits

 Gourmet 2021 Wedding

D2

Italian salad

Rocket leaves topped with Palma ham

Fresh figs and parmesan finished with Sweet Mustard dressing

--------------------

Assorted warm breads and Rolls

--------------------

Homemade lemon and lime Sorbet

--------------------

Trio of Chicken

English Chicken and leek pie,

Coq au Vin

Chicken stuffed with mozzarella

Oxford blue cheese tart

 With roasted vegetable and Spicy apricot

with pear chutney

Roasted potatoes with garlic and rosemary

 Medley of fresh Vegetables in Season

--------------------

Trio of puddings:

 Chocolate Brownies

 Strawberries shortbread

homemade vanilla ice cream

English cheese board with tomato Relish

celery and fruits and water biscuits

 Cafetieres of coffee or Tea

Biscuits and Chocolates

Gourmet 2021 Wedding

D3

Saffron and lemon soup

with pearls of mozzarella

Salad of warm chestnuts, bacon and wild mushrooms

laid on mixed dressed leaves

--------------------

Assorted warm breads and Rolls

--------------------

Trio of English pork

Pork medallions,

Pulled pork Sliders

Roasted pork Fillet

Fresh garden vegetables in season

baby minted new potatoes

--------------------

Duo of puddings

Lemon posset and Chocolate Brownies

with salted caramel sauce

--------------------

English cheese board with tomato Relish

celery and fruits and water biscuits.

 Cafeterias of coffee or tea

Homemade shortbread and biscuits and dark chocolates

Gourmet 2021 Wedding

D 4

**Creamed Eggs with Oak Smoked Salmon**

 light dish of creamed eggs and Smoked salmon

on a toasted muffin finished with prawns and fresh dill

--------------------

 Champagne and honey sorbet

Assorted warm breads and Rolls

--------------------

Trio of beef

Braised Northamptonshire Beef,

Mini Cottage pie

Medallions of Beef fillet

Vegetable wellington

Roasted potatoes with garlic and rosemary

 Medley of fresh Vegetables in Season

--------------------

Baked Alaska

flaming baked Alaska homemade ice cream

on vanilla sponge with soft fruits

wrapped in meringue baked and flamed to each table

English cheese board with tomato Relish

celery, honey, relish and fruits and water biscuits

 Cafetieres of coffee or tea

With biscuits and chocolates