



Wedding Menu

Starters

Chicken & wild mushroom terrine

Spiced fruit chutney, brioche toasts

Terrine of British ham hock

Pan fried chorizo, pea shoots, minted pea puree, herb crostini, citrus oil

Natural smoked haddock tart

Baby watercress salad, creme fraiche, chive dressing

Salmon duo

Hot smoked salmon mousse, oak smoked salmon rosette, creme fraiche lime dressing, dill cucumber salad

Torched smoked mackerel fillet

Beetroot tartare, pickled cucumber, chive oil

Glazed rosary goats cheese

Super seed crust, rocket & artichoke salad, beetroot paint

Chargrilled tender stem broccoli

Gorgonzola cheese mousse, roasted pear, toasted pine nuts, quince

VEGAN

Textures of Beetroots

Grilled Halloumi, gremolata, rocket

Saffron potato scallops

Samphire salad, chive oil, saffron broth

Mains

Chargrilled chicken supreme

Lemon thyme & garlic rub, pommes anna, buttered baby leeks, sauteed wild mushroom, cream herb sauce

Duo of pork

Parma ham wrapped pork medallion, maple glazed pork belly, rosemary pommes anna, garlic roasted parsnip, carrot cider jus

Chargrilled beef fillet

Light Dijon mash, roasted baby carrots & honey parsnips, port reduction

£4.50 per person supplement

Knebworth Park venison duo

Braised crépinette, dauphinoise potato, celeriac puree, seasonal vegetables, red wine syrup

£4.50 per person supplement

Herb crusted sea trout fillet

Tomato, spring onion & chilli salsa, buttered green beans, roasted parmentier potato

Poached roasted sea bass fillet

Crushed lemon & herb new potatoes, salsa verde, samphire salad

Pan fried salmon

Roast lemon cauliflower, sweet potato puree, buttered kale, creme fraiche dressing

Mains Cont...

Wild mushroom & garlic risotto

Aubergine puree, flame grilled sweet red peppers

Baked ratatouille filled aubergine

Buffalo mozzarella, roasted butternut squash, parmentier potatoes

VEGAN

Seasonal grilled asparagus & roasted artichoke open lasagne

Chive, heritage tomato, lemon beurre Blanc

Turmeric baked celeriac

Smoked aubergine caviar, cavolo nero cabbage, spiced salsa verde

Desserts

White chocolate and rose pannacotta

Sugared hazelnut crumb, raspberry coulis

Glazed lemon tart

Raspberry sorbet, lemon balm, raspberry paint

Hot chocolate fondant

Mixed berry compote, sugared mint

Sticky toffee pudding

Vanilla ice-cream, Butterscotch sauce, mint cress

Almond tart

Mixed berry, vanilla cream, almond brittle

Trio of desserts

Mini glazed lemon brûlée, mocha chocolate brownie, Bakewell tart

£2.00 per person supplement