



Wedding Menu

CANAPÉS

Wild Mushroom and Mozzarella-Stuffed Arancini Balls

Tempura King Prawns with Sweet Chilli Dip

Miniature Tomato, Red Onion, Avocado Bruschetta

STARTER

Whole Burrata with Balsamic-Roasted Tomatoes on Sourdough Bruschetta

MAIN COURSE

Pan-Fried Rump of Spring Lamb with a Dijon Mustard and Fresh Herb Crumb
Served with Potato Dauphinoise and Seasonal Vegetables

Portobello Mushroom Wellington with Spinach and Stilton
Served with Parmentier Potatoes and Roasted Artisan Carrots

DESSERT

Vanilla Panna Cotta with Summer Berry Coulis

TEA AND COFFEE STATION

Served with Amaretti Biscuits