

COLERIDGE WEDDING MENUS



You create your own four-course wedding breakfast –
you just need to choose one option from each of these courses

You may also mix and match this menu with options from the Southey Wedding Menus

Starter dishes

Confit of Chicken Terrine

Piccalilli, crisp skin, pickled mustard seeds

Grilled Fillet of Mackerel

Nicoise salad, olive tapenade

Pea and Leek Tartlet

Egg yolk puree, horseradish, shallot vinaigrette, seasonal leaves

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Intermediate dishes

Jerusalem Artichoke Veloute

White truffle essence and chives

Gin and Tonic Sorbet

Roast Vine Tomato Soup

Parmesan profiteroles

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Main Courses

Roast Striploin of Cumbrian Beef

Yorkshire pudding, roast potatoes, roast gravy, seasonal vegetables

Stone Bass

Aubergine byaldi, sag aloo, crisp onions, saffron reduction

Honey Glazed Duck Breast

Chou croute, pressed potato, carrot puree, broccoli, green peppercorn sauce

Vegetarian options are available

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Desserts

Strawberry Eton Mess

Treacle Tart

Tonka bean ice cream

Chocolate Tart

Flavours of orange

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Merewood's Freshly Made Tea or Coffee

Served with the chef's handmade chocolates