

SOUTHEY WEDDING MENUS



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

Starter dishes

Goat's Cheese Panna Cotta

Hazelnut crumb, beetroot mousse, cracker bread

Pressing of Ham Hocks

Pineapple relish, quail's eggs, new potatoes, mustard dressing

Pave of Salmon

Squid ink risotto, saffron aioli

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Intermediate dishes

Green Pea and Ham Veloute

Crème fraiche and mint

Raspberry and Lime Sorbet

Caramelised Cauliflower Soup

Parmesan bubbles

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Main Courses

Slow Cooked Spiced Brisket of Beef

Creamed potato, roast carrot, charred spring onions, radish, red wine vinegar dressing

Pan Fried Chicken Breast

Braised thigh meat, celeriac puree, fondant potato, seasonal greens, woodland mushrooms, Madeira sauce

Spiced Cod Fillet

Bacon, green lentils, roast shallot, bacon foam

Vegetarian options are available

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Desserts

Merewood's Sticky Toffee Pudding

Caramel ice cream

Vanilla Cheesecake

Honeycomb, marinated strawberries

Bakewell Tart

Blackberry ripple ice cream