

WORDSWORTH 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 or Coleridge Wedding Menus*

Starter dishes

Beetroot Cured Scottish Salmon

Horseradish and mustard mousse, Avruga caviar, mustard frills

Crisp Pork Belly

Apple gel, clams, crisp pancetta

Roasted Vegetable Terrine

Cream cheese, parmesan crisp, pickled walnuts

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Intermediate dishes

Smoked Haddock Brandade

Chives, milk foam

King Scallop

Crisp Cumbrian ham, parsley, micro salad

Pink Champagne Sorbet

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Main Courses

Glazed Pork Cheek

Pork loin, English mustard mayonnaise, dauphine potatoes,
confit cabbage, sauce Robert

Roast Rump of Lamb

Pearl barley, roast onions and puree, broccoli, cooking juices,
pickled onion and lettuce

Roast Crown of Cumbrian Beef

Lobster and chive tortellini, torched gem lettuce, onion rings,
new potato, red wine sauce

Vegetarian options are available

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Desserts

Gingerbread

Lemon curd, raspberry ripple ice cream

Limoncello Parfait

Poached blackberries, confit lime

Assiette of Baileys

Cheesecake, ice cream, macaroon

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Merewood's Freshly Made Tea or Coffee

Served with the chef's handmade chocolates