



SAMPLE - Gold Wedding Menu

CREAM OF ASPARAGUS SOUP

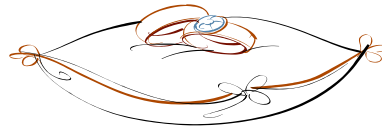
(served with a crusty petit pan)

SMOKED SALMON & PRAWN CORNET

(marie-rose dressing, crisp leaves & brown bread)

BAKED GOATS CHEESE & CARAMALISED RED ONION TART

(served with redcurrant glaze & salad garnish)



PAN ROASTED DARNE OF HALIBUT

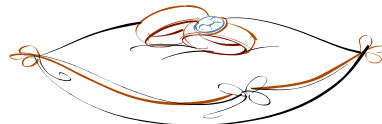
(resting on a bed of crushed new potatoes, surrounded by a white wine & coarse grain mustard cream, topped with deep fried leeks)

SLOW ROASTED SHANK OF NEW ZEALAND LAMB

(sat on a bed of minted mash, drizzled with a rich port & thyme jus)

AUBERGINE & COURGETTE MOUSAKKA

ABOVE DISHES ARE ACCOMPANIED BY CHEF'S SELECTION OF FRESH MARKET VEGETABLES.



RICH CHOCOLATE PUDDING

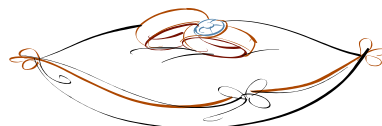
(served with tia maria whipped cream)

STRAWBERRY PAVLOVA

(served with chipped cream & raspberr coulis)

SELECTION OF CONTINENTAL CHEESES

(served with assorted biscuits)



TEA/COFFEE MINTS

