

Farleigh

Wedding Menu

Starters

Chef's Homemade Soups:

Butternut Squash & Sage

Tomato & Basil Bisque

Carrot & Coriander

Leek & Potato

Asparagus with Soft Poached Egg, Hollandaise Sauce, Cress Garnish

Chicken & Sun-blushed Tomato Parfait, Roast Garlic & Onion Chutney, Homemade Croutes

Parma Ham & Mozzarella Salad, Seared Figs, Balsamic Dressing

Atlantic Prawn & Crab Cocktail, Crayfish Tails, Avocado

Smoked Salmon, Cucumber Salad, Lemon & Dill Dressing

Chicken Mousse wrapped in Pancetta, Endive Salad, Soda Bread Crouton

Asian Style Duck Salad, Plum Dressing (£1.50 supplement)

Seared Scallops, Crispy Pancetta, Pea & Celeriac Purée, Pea Shoots (£2 supplement)

Mains

Slow-Roasted Rump of Lamb, Cauliflower Purée, Dauphinoise Potato, Garlic Cabbage, Red Wine Jus

Seared Rump of Beef, Baby Root Veg, Dauphinoise Potato, Red Wine & Bone Marrow Jus

Individual Beef Wellington, Fondant Potato, Buttered Spinach, Rich Tarragon & Red Wine Sauce (£4 supplement)

Pan-Seared Chicken Breast stuffed with Mozzarella & Fresh Basil wrapped in Parma Ham, Fondant Potato, Stemmed Broccoli & Carrots, White Wine & Fennel Cream

Seared Salmon Fillet, Baby Roast Potatoes, Fine Beans, Rich Lemon Butter Sauce

Oven Baked Cod, New Potatoes, Braised Baby Leeks, Asparagus, Beurre Blanc Sauce

Chicken Breast, Herb New Potatoes, Roast Mediterranean Vegetables, Black Olive & Tomato Sauce

Seared Guinea Fowl Supreme, Sweet Potato Rosti, Wilted Spinach, Madeira Jus

Roasted Pork Loin, Apple & Potato Rosti, Buttered Cabbage, Applejack Brandy & Wholegrain Mustard Sauce

Slow-Roasted Lamb Shank, Wholegrain Mustard & Parsley Mash, Spring Greens, Rich Rosemary & Red Wine Jus

Asparagus & Pea Risotto, served with Parmesan & Pea Shoots

Mediterranean Vegetable Wellington, New Potatoes, Rich Tomato Sauce

Desserts

Amaretto & White Chocolate Cheesecake

Classic Tiramisu, Chocolate Sphere

Bakewell Tart, Vanilla Ice-Cream

Lemon Tart, Lime Mousse Quenelle

Rich Chocolate Torte, Chantilly Cream, Cherry Glaze

Raspberry Cheesecake Marbled with Clotted Cream, Rich Shortcake Base

Sticky Toffee Pudding, Vanilla Custard or Vanilla Ice-Cream

Profiteroles with your choice of Crème Patisserie Filling (Butterscotch, Chantilly, Bailey's, Tia Maria, Orange), Rich Velvet Chocolate Sauce