

THE OLD DEANERY

Choice Wedding Menu

- Bespoke menus available

- Two dishes from each course to be offered to your guests, with a vegetarian option available extra if required

Velouté

Seasonal vegetable velouté (v)

Crab

Dressed, avocado purée, mango and red onion salsa

Halibut

Vodka and dill soured, potato salad, dill schnapps

Goat's cheese

Whipped, honey, lavender, lamb's lettuce, honey and mead dressing (v)

Pastrami

Home cured Yorkshire beef, celeriac remoulade, rocket, treacle dressing

Salmon

Hot smoked, caper jam, shallot rings, red veined sorrel

Ham hock

Chicken, piccalilli purée, herb croûte

Parfait

Chicken liver, truffle, toasted beer bread

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Beef

Roast fillet, wild mushrooms, navet, creamed potatoes, greens, red wine jus

Lamb

Roast rump, potato and turnip dauphinoise, green beans and pancetta, lamb jus

Chicken

Breast and braised leg croquette, sweetcorn and maple purée, baby carrots and savoy cabbage, chicken jus

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Seabass

Braised fennel, brown crab bonbon, baby leaf spinach, sauce bouillabaisse

Pork

Earl grey rolled fillet, braised pork croquette, roast shallots, savoy cabbage, jus

Tartlet

Seasonal vegetable, new potatoes, dressed leaf (v)

Hake

Roast pink fir potatoes, green beans, hollandaise sauce

English brie

Truffle, red grape risotto (v)

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Pear

Frangipane, sorbet, toasted almonds

Chocolate

Brown butter delice, pulled chocolate, mandarin sorbet, apricot coulis

Blackcurrant

Delice and purée, lemon shortbread crumbs, apple ice cream

Parkin

Caramelised bananas, roast hazelnuts, banana ice cream

Cheesecake

Baileys, chocolate jelly, hazelnut ice cream

White chocolate

Panna cotta, spruce ice cream, toasted barley

Mango

Parfait, chilled coconut custard

Cheese

Classic cheese board of European cheese with garnish