

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 cured, potato salad, dill schnapps

Goat's cheese

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

Duck

Pressing of duck and apricot, dressed leaves, red currant jelly, brioche

Anchovy

Cos lettuce, pecorino, harissa, croutons

Beetroot

Roast beetroot, yoghurt, seeds, fennel (v)

Parfait

Chicken liver, truffle, toasted beer bread

--

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

Roast breast, Pommes Anna, baby carrots and savoy cabbage, chicken jus

THE OLD DEANERY

Cod

Poached, savoy cabbage, fennel, brown shrimps, creamed potatoes, capers, white wine sauce

Pork

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

Tartlet

Seasonal vegetable, new potatoes, dressed leaf (v)

Hake

Roast pink fir potatoes, savoy cabbage, anchovies, hollandaise sauce

English brie

Truffle, red grape risotto (v)

--

Pear

Frangipane, sorbet, toasted almonds

Chocolate

Brown butter delice, mandarin sorbet, apricot coulis

Parkin

Caramelised bananas, roast hazelnuts, banana parfait

Cheesecake

Baileys, chocolate jelly, raisin ice cream

Passion fruit

Brûlée, passion fruit and orange sorbet, shortbread

Mango

Parfait, chilled coconut custard

Cheese

Classic European cheese board