

SAMPLE WEDDING MENU

STARTERS

Choose 1 option from below

Soups

Tomato and vegetable broth, baby basil, basil oil

...

Creamed leek potato soup cheese and thyme croutons

...

Roast butternut squash and sweet potato, coriander and chilli

Lightly curried parsnip with papadum twist

...

Heritage tomato and red onion puff pastry tart, pesto, rocket, pinenuts

...

Hollin smooth chicken liver parfait, fig and apple chutney toasted brioche

...

Goats cheese, fig, asparagus salad herb dressing garlic croutons

...

Sauté wild and woodland mushroom finished in brandy and cream on toasted brioche bread

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MAIN COURSE

Choose 1 option from below

Meat Dishes

Roast loin of Cheshire pork, apple and King Edward parmentier sage and chablis cream

...

Slow cooked belly of pork celeriac remoulade spiced sweet potato mash roast apple cider jus

...

Chicken breast forestiere with fondant potato, green beans wrapped in smoked bacon

...

Sauté of chicken roast potato and smoked bacon terrine, baby vegetables and chicken jus

...

Six hour braised feather blade of English beef truffle mash potato, bourguignon garnish and a mini Yorkshire pudding

...

Roast rump of lamb, rosemary and garlic crushed new potato, chantenay carrots, redcurrant and port reduction

Fish Dishes

Smoked haddock and spinach fish cake served with soft poached egg and grain mustard sauce

...

Roast Scottish salmon fillet, classic puttanesca with marinated anchovies, saffron potato and gremolata dressing

...

Pan fried stone bass with sauté new potato, roast red pepper, zucchini and rocket tian finished with a classic salsa verde

Vegetarian Dishes

Wild mushroom smoked paprika stroganoff finished with roast beets and crème fraiche

...

Roast aubergine stuffed with a tomato provencal finished with rocket and aged balsamic

...

Roast pepper, tomato, red onion and goats cheese tart finished with rocket and truffle oil

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DESSERTS

Choose 1 option from below

Cinnamon and red wine poached pear served on vanilla crème fraiche with toasted almonds

...

Summer fruit pavlova vanilla cream and berry compote

...

Hollin profiterole with raspberry chantilly cream, hot chocolate sauce and toasted almonds

...

Apple and blackberry crumble sauce, analgise and vanilla ice cream

...

Classic bakewell tart and custard

CHILDREN'S MENU

Available on request

WEDDING BUFFET MENUS

Choose from either hot carved baps, two carved meat joints or gourmet baps.

Ask us about our popular "Don't stop the Party" buffet menu.
Full details available on request.