



WEDDING MENU

£37 PER HEAD*

CANAPES

Gin and tonic cured salmon on dill blini with lemon cream

Marinated lime and ginger tiger prawn on mini poppadom with mango chutney

Chorizo scotch egg with tomato chutney

Mini smoked chicken caesar salads

Goats cheese cheesecake with honey glaze



MAIN DINING

Middle eastern beef striploin, with minted new potatoes and a chimichurri sauce (£3 supplement)

Roasted butternut squash with red onion and ricotta with toasted pine nuts and a tahini dressing

Tomato and pomegranate salad

Chopped salad with a dill and honey dressing

DESSERT

Mini salted caramel brownie, with mini pavlova with fresh summer fruits and a Pimms jelly shot

Strawberry and basil cheesecake with mini raspberry trifle and a mango posset

Classic Eton Mess