

## WEDDING MENU SELECTOR

### Starters

1. Mixed seafood cocktail with a classic Marie Rose sauce served on a bed of crisp lettuce and wheaten bread. £5.25
2. A fan of chilled Galia melons served with a seasonal berry compote and slices of fresh mango. £4.50
3. Warm mushroom, sun-blushed tomato & cheddar cheese tartlet served with a sweet red onion marmalade £4.75
4. Slow roasted confit of duck leg served on a beetroot rosti with a ratatouille chutney & balsamic vinegar dressing £5.25
5. Classic Caesar salad with Irish smoked salmon, Cos lettuce, parmesan, croutons and lardoons tossed together with a Caesar dressing £5.25
6. Seafood bouche – medley of either seafood , smoked chicken or smoked salmon, cooked in a white wine & dill cream sauce, served in a puff pastry case and drizzled with a sun-blushed tomato pesto £5.25

### Soups £3.95

Chef's freshly prepared soup, served with crunchy herb croutons and a freshly baked bread roll

1. Cream of vegetable soup
2. Vegetable broth
3. Cream of Potato & leek
4. Tomato & roasted red pepper
5. Sweet potato, ginger & chilli
6. Cream of mushroom
7. Carrot & coriander

### Sorbets £2.25 served in champagne flutes

1. Melon
2. Lemon
3. Orange
4. Champagne
5. Blackcurrant
6. Raspberry
7. Strawberry

