

WEDDING MENU

STARTERS

Creamy Tomato Soup

A creamy tomato soup with a swirl of basil oil, served with a basket of assorted breads & butter

Butternut Squash Soup

Butternut squash soup with a swirl of spinach puree, finished with crispy pancetta and served with mature English cheddar croutes

Feta and Sun-dried Tomato Tart

A shortcrust baked pastry tartlet filled with feta cheese, sun dried tomato and tarragon and finished with a tossed leaf saladette drizzled with French dressing and swirls of balsamic
(Other tartlets are available)

Pan Fried Fillet of Derbyshire Rod Caught Trout

Fillet of Carsington trout pan fried with dill, finished on sautéed mushrooms and curly kale surrounded with a saffron and lentil creamy stock sauce

Chicken Liver Parfait

Creamy smooth chicken liver parfait with a hint of sherry, served with a balsamic and redcurrant reduction, crispy melba toast and a salad of cos lettuce and rocket with rapeseed dressing

Gressingham Duck Breast

Home smoked slices of Gressingham duck breast layered over a niscoise salad, drizzled with a warm pepper dressing, finished with tossed leaves

Smoked Chicken Breast

Home smoked chicken breast, sliced on assorted mushrooms with shallots and button mushrooms with Derbyshire stilton, finished with toasted croutes

Prawn Timbale

A timbale of prawns with avocado in a lemon, dill & pepper sauce, finished with finely chopped cos lettuce, cucumber, creme fraiche & herbs, served with croutes

Stuffed Field Mushroom

A field mushroom filled with chorizo, feta cheese, red onion and basil wrapped in filo pastry, oven baked and finished on a sun dried tomato and butter wine sauce with sautéed chicory leaves and chives

Pan Fried Chicken Breast

Pan fried chicken breast with tarragon, carved onto a croute with smoked bacon and oyster mushrooms, drizzled with a sloe gin and red currant glaze

Smoked Salmon & Smoked Mackerel Terrine

A terrine of smoked salmon & smoked mackerel, served with a mustard seed and creme fraiche sauce, finished with a cucumber and tossed leaf salad, with sliced ciabatta bread

Pan Fried Red Mullet

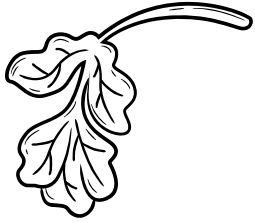
Fillet of red mullet pan fried with thyme and finished on potato puree with saffron and spinach leaves, surrounded with a parsley, dill & butter wine sauce

Pan Fried Fillet of Seabass

Fillet of seabass pan fried with dill, finished on sautéed oyster mushrooms, spinach leaves and smoked pancetta surrounded with a clear lentil stock sauce

Homemade Cornish Crab Cakes

Home made Cornish crab cakes with dill, served on a creme fraiche, cucumber and mint sauce, finished with a tossed leaf salad with red onion and Cornish Yarg award winning cheese, with a drizzle of basil oil



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MAINS

Chicken breast filled with brie & tarragon wrapped with Serrano ham, oven baked and carved onto creamy white wine asparagus sauce
(A variety of fillings & sauces can be served with the chicken)

Tenderloin of pork wrapped with sage leaves and pancetta, oven roasted with crispy belly pork, finished on sautéed leeks, and surrounded with a mushroom wine sauce

Fillet of salmon pan fried with dill, finished on sautéed oyster mushrooms & spinach leaves surrounded with a clear lentil stock sauce

Home smoked Gressingham duck breast, oven roasted crispy, carved onto sweet potato puree, finished with a red current and wine reduced sauce

Braised slices of tender beef cooked with shallots, smoked bacon and mushrooms, with a burgundy red wine & stock, finished with celeriac puree

Rack of Derbyshire lamb, oven roasted pink, carved around a filo basket filled with sautéed wild mushrooms, pine nuts & spinach leaves, pan fried with a stock reduction

Fillet of seabass pan fried with tarragon finished on pan fried kale with asparagus, surrounded with a sun dried tomato butter wine sauce

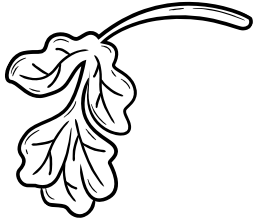
Fillet of natural smoked haddock with a cheese rarebit and herb crust, oven roasted and finished with a mixed bean and lentil chive stock sauce

Roast beef with rosemary served with Derbyshire ale Yorkshire puddings, roasted goose fat thyme potatoes and a rich wine stock sauce

Braised slices of pork loin with tomato, onions, fresh herbs & stock served with a butternut squash puree

Fillet of rod caught trout pan fried with thyme & finished on sautéed samphie and savoy cabbage, surrounded with a tomato & crayfish sauce

****A variety of game (when in season) can also be served for both starter & main dishes (pigeon, venison, partridge, pheasant etc) please ask for details**



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HOMEMADE DESSERTS

Variety of Homemade Cheesecakes

Vanilla pod, summer berry, raspberry & meringue, baileys & coffee, Belgium chocolate, citrus, rosewater & blueberry, elderflower & strawberry, cointreau & orange

Eton Mess

Summer berries with meringue & whipped cream served in a home made brandy snap basket

Belgium Chocolate Mousse

Curled in a brandy snap basket

Belgium Chocolate Torte

Served with crème fraiche & lime zest

Raspberry Bakewell Tart

Served with a curl of clotted cream

White Chocolate Mousse

Served with a dusting of dark chocolate

Sticky Toffee Pudding

Served with a drizzle of toffee & vanilla sauce

Bread & Butter Pudding

Creamy marmalade bread & butter pudding surrounded with a vanilla pod sauce

Apple & Rhubarb Crumble

Finished with a creamy vanilla and caramel sauce

Apple & Walnut Pastry Tart

Served with Peak District Dairy vanilla ice cream