

Garnet Wedding Menu

Seated Wedding partly plated & partly buffet

STARTER

Ricotta tortellini with wild mushroom, fried pancetta, zucchini, basil salsa Rosa shavings of Parmesan cheese

MAIN COURSE BUFFET

Pan roasted panache of fish with lemongrass prawn cherry tomato
lobster bisque

Grilled lamb cutlets with spicy chick peas, thyme lamb jus

Roasted quails with caramelized pickled onion, roasted salted pistachio sage game jus

CARVERY

Honey roasted gammon scented cloves served with fruit chutney & madeira wine jus

Roasted potatoes with sun baked tomatoes and confit of fennel

Panache of vegetables with sage truffle butter

Spinach leaves with gorgonzola nut cream

Grilled aubergine with plum tomato salsa, flaked feta cheese

Vegetable frittata

Rice with lemon mint mussels, peas, spicy chorizo

Mushroom a la grecque

Curried cauliflower with raisins

Ratatuille

Cucumber salad with strawberry dressing

Salad leaves

Plum tomato with pesto dressing

DESSERT

Fine chocolate tart with raspberry sorbet,
strawberry cheese cake & passion fruit coulis

Petit fours



If you have any dietary requirements, including vegetarians, the hotel must be notified in writing at least 7 working days prior to the start of the event

Jade Wedding Menu

Seated Wedding partly plated & partly buffet

STARTER

Cured salmon Carpaccio with marinated balsamic rocket, confit of garlic, roasted cherry tomato, spicy guacamole, lemon coriander dressing

MAIN COURSE BUFFET

Pan roasted grouper with prawn tomato shellfish velouté
Grilled escalope of veal with roasted artichokes & porcini sauce
Chicken wrapped with smoked bacon, grilled asparagus in thyme chicken velouté

CARVERY

Slow cooked Angus rib of beef with almond goat cheese crust, old port beef jus

Sautéed potatoes with fried onions & sun baked tomatoes
Broccoli & cauliflower with pecorino cheese cream, shavings of goat's cheese
Buttered peas with fried onions and smoked bacon

Medley of beans with tomato olive mint salsa
Mushroom stroganoff
Greek vegetable casserole
Lebanese lentils and bulgar salad
Zucchini provincial
Thai beef salad with sesame soy sauce
Potato salad with celery, red onion, mustard mayo
Iceberg lettuce
Plum tomato with basil oil

DESSERT

Trio of Apple
Apple crumble, apple sorbet & apple bavarois

Petit fours



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