

Garnet Menu

Seated Wedding partly plated & partly buffet

STARTER

Ricotta tortellini with wild mushrooms, fried pancetta, zucchini, basil Salsa Rosa and Parmesan cheese shavings

MAIN COURSE BUFFET

Pan roasted panache of fish with lemongrass, prawns, cherry tomato and lobster bisque

Grilled lamb cutlets with spicy chick peas, thyme lamb jus

Roasted quail with caramelised pickled onion, roasted salted pistachio, sage and game jus

CARVERY

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

Roasted potatoes with sun baked tomatoes and fennel confit

Panache of vegetables with sage truffle butter

Spinach leaves with Gorgonzola nut cream

Grilled aubergines with plum tomato salsa and feta cheese

Vegetable frittata

Rice with lemon, mint, mussels, peas and spicy chorizo

Mushroom a la Grecque

Curried cauliflower with raisins

Ratatouille

Cucumber salad with strawberry dressing

Salad leaves

Plum tomato with pesto dressing

DESSERT

Chocolate tart with raspberry sorbet, strawberry cheese cake and passion fruit coulis