

# Opal Wedding Menu

## STARTER

Pan-seared Scottish Salmon  
on a spinach leaf, shellfish vegetable chowder

\*\*\*

## MIDDLE COURSE

Wild Mushroom Soup  
porcini ravioli on a tomato fondue, basil foam, truffle oil

\*\*\*

## MAIN COURSE

Pan Seared Black Angus Fillet of Beef  
texture of cauliflower, pomme Anna, mushroom purée


\*\*\*

## DESSERT

Rich Belgian Chocolate Tart  
chocolate mousse, chocolate ice cream, strawberry purée

\*\*\*

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*

# Topaz Wedding Menu

## STARTER

Cured Salmon Gravlax  
guacamole paste, confit of garlic, roasted cherry tomatoes, watercress salad, lemon  
mustard dressing

\*\*\*

## MIDDLE COURSE

Roasted Pumpkin Cream  
foie gras celeriac and smoked bacon, drizzle with pesto oil

\*\*\*

## MAIN COURSE

Pan Roasted Rack of Veal  
creamy truffle gnocchi, pea and broad bean cassoulet, thyme veal jus


\*\*\*

## DESSERT

Apple Tart Tatin  
green apple calvados sorbet, toffee sauce

\*\*\*

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*

# Amber Wedding Menu

## STARTER

Truffle Gnocchi (v)  
zucchini, roasted cherry tomato,  
basil pecorino cream

\*\*\*

## MIDDLE COURSE

Cream of Pea  
oyster mushroom, flacks of gorgonzola,  
almond tomato oil

\*\*\*

## MAIN COURSE

Angus Rib Eye of Beef  
mushroom artichoke ragout, truffle mash, mustard madeira jus

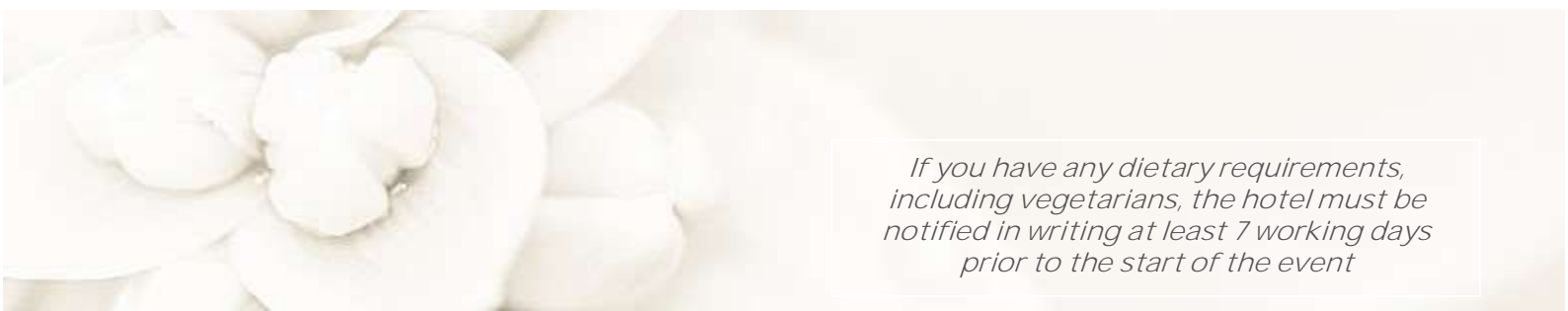
\*\*\*

## DESSERT

Lemon Meringue Pie  
pine nut ice cream, orange salad

\*\*\*

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*

# Coral Wedding Menu

## STARTER

Baked Tomato and Aubergine Wafer Galette  
baby rocket, goat cheese, tapenade dressing, cress

\*\*\*

## MAIN COURSE

Pan Roasted Rack of Lamb  
roasted almond mustard herb cheese crust, medley bean cassoulet, truffle mash &  
thyme lamb gravy


\*\*\*

## DESSERT

Pistachio Burnt Crème Brûlée  
cantuccini & honey brittle biscuit

\*\*\*

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*