Opal Wedding Menu

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

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

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

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

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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.
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Amber Wedding Menu

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

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MIDDLE COURSE
Cream of Pea
oyster mushroom, flakes of gorgonzola,
almond tomato oil

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

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DESSERT
Lemon Meringue Pie
pine nut ice cream, orange salad

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Petit fours

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STASTER
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