

Wedding of Anita Condrais & Graham Ramsden



Wedding Menu

STARTERS

MARIE ROSE ATLANTIC PRAWNS

Gem Lettuce, Avocado, Lemon, Melba Toast
(2 Wheat, 4, 14 Malt Vinegar)

SLICES OF TERIYAKI MARINATED DUCK BREAST

Bean Sprout, Pimento & Pineapple Salad
(2 Wheat, 13)

SEARED LOCAL SCALLOPS (GF)

Cauliflower Puree, Sauteed Chorizo, Vine Tomato, Lemon Butter
(7, 8)

CHARGRILLED ASPARAGUS (V, GF)

Roast Red Pepper & Tomato Dressing, Smoked Homemade Curd, Toasted Almonds
(7, 10 Almonds)

MAIN COURSE

ROAST SIRLOIN OF SCOTTISH BEEF

Tarragon & Red Wine Jus (Gravy), Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables
(2 Wheat, 4, 7, 14 Wine, Mc 1, 4, 9, 13)

PAN SEARED SEA BASS FILLET (GF)

Grilled Gambas, Sauteed Vine Tomatoes, Crispy Capers & Lime Butter, New Potatoes & Bok Choy
(5, 7)

ROASTED CHICKEN BREAST STUFFED WITH FETA CHEESE & BABY SPINACH

Sherry & Cranberry Sauce, Grilled Fig, New Potatoes & Seasonal Vegetables
(2 Wheat, 14 Wine, MC 1, 4, 9, 13)

V = Vegetarian, VG = Vegan, GF = Gluten Free

1 Celery	2 Cereals Containing Gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame Seeds	13 Soya	14 Sulphur Dioxide

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BAKED VEGETABLE WELLINGTON (V)

Tomato Sauce, Sauteed Baby Spinach & Flat Mushroom
(2 Wheat, 4, 7)

DESSERT

BLACK FOREST DELICE

Vanilla Ice Cream, Pistachio Wafers
(2 Wheat, 4, 7, 10 Pistachio, mc 13, 14)

CARAMELISED HONEY PANNA COTTA (GF)

Roast Plums, Vanilla Compressed Apples, Amaretti Crumb
(4, 7, 10 Almond, 14)

CHERRY BAKEWELL PUDDING (V)

Boozy Cherries, Amaretto Ice Cream
(2 Wheat, 4, 7, 10 Almond)

APPLE AND BLACKBERRY FLAPJACK CRUMBLE (VG)

Vegan Vanilla Ice Cream

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