

Yes Chef Dining wedding menu



Amuse-Bouche

Tomato gazpacho with herb toasted walnuts

Pea, broad bean and mint with a parmesan crisp

Goats cheese panna cotta with a fruit jelly and red amaranth micro herb

Watercress gazpacho with poached salmon and micro parsley



Starter

Goats cheese in a Provencal crust served with a rich tomatoes sauce, basil oil and endive micro herb salad

Soup of your choice with warm French stick

Chicken liver pâté with pear marmalade, melba toast and a mixed leaf salad

Ham hock terrine with capers, gherkins, herbs, soft boiled quail's egg, micro herb salad and melba toast

Sun blushed tomato and manchego cheese arancini balls with an olive, garlic and herb cream cheese, finished with basil pesto dressing and a micro herb salad

Spiced celeriac puree with cauliflower couscous, finished with pan fried free range egg, coriander, pomegranate and flatbread



Palate cleanser

Lemon sorbet



Main Course

Pan fried French trimmed chicken breast with creamy dauphinoise potatoes, blanched green beans and finished with a thyme chicken jus

Pan fried cod fillet with braised fennel in oregano, olives, cherry tomatoes and capers in a lemon fennel jus. Served with a side of buttered new potatoes

Courgette roll filled with chestnut mushroom rice and a herb and garlic cream cheese, served with a roasted red pepper puree, sautéed new potatoes and endive salad

Slow braised pork belly and crackling with green beans and mange tout in an orange and oregano citrus dressing, served with a sweet potato gratin and finished with red amaranth micro herbs

Natural smoked haddock fillet with herb crushed new potatoes, wilted spinach and a free range poached egg, finished with a creamy wholegrain mustard and dill sauce

Smoked aubergine with creamed herbed potato, served with edible flowers and coriander



Dessert

Tarte au citron with lime mascarpone, finished with a fruit coulis and a sprinkle of gold dust

Prosecco jelly with dropped fruit, lemon sorbet and popping candy

Apple tarte tatin with toffee sauce and vanilla ice-cream

Smooth orange chocolate torte with a biscuit base, finished with dried raspberry powder and fresh fruit

Rhubarb and ginger jelly with a rhubarb compote, crème anglaise and homemade honeycomb

Passion fruit crème brûlée with a crushed shortbread and fruit compote

