



Sample Wedding Menus

Starters

*Wild Mushroom and Mascarpone Cheese Tart
Chilled Asparagus Soup, Red Onion, Parmesan Salad, Hollandaise Sauce (v)*

*Assiette of Asian Appetisers
Chilli Spiced Crab, Tomatoes and Sesame Wafers,
Onion Bahji with Raita, Chickens Satay Peanut Sauce*

*Tay Smoked Salmon, New Potato and Chive Salad
Poached Salmon Spring Roll, Keta, Lemon Dressing*

Soups

*Cream of Cauliflower with Ribbons of Smoked Salmon
Roast Tuscan Tomato Soup with Deep Fried Mozzarella and Pesto (v)*

Shellfish Bisque with Coconut Prawn Skewers

Intermediates

*Penne Pasta with Peas, Artichokes, Asparagus and Crisp Pancetta
Cornish Crab and Ricotta Tart with Saffron, Crab Beignets, Herb Salad*

*Seared Fillet Red Mullet
Artichoke Puree, Broad Beans, Candied Tomatoes, Chive Cream*

Selection of Iced Sorbets

Pink Champagne

Raspberry Crush

Coconut and Passion Fruit



Main Courses

Ballotine of Tay Salmon
Mediterranean Crushed Potato, French Beans, Parma Ham, Gaspachio Dressing

Roast Noisettes of Lamb
Fondant Potatoes, Grilled Vegetables, Pesto and Balsamic jus

Roast Peppered Fillet of Beef
Mushroom Pithivier, Leaf Spinach, Horseradish Gratin, Tarragon and Dijon Jus
Hollandaise Sauce

Desserts

Baby Banana Bread Pudding
Macadamia Semi-Freddo, Toffee Sauce

Chocolate, Chocolate, Chocolate
Chocolate Three Ways – White, Milk, Bitter

Zingy Raspberry & Mango Dome
With Kalamansi Sauce