



IRONMONGERS' HALL

Wedding Menus

Starters

A duo of smoked and cured Highland salmon, with cucumber, dill, crème fraiche and blinis.

Heritage tomato and Laverstoke Park Farm buffalo mozzarella with tender salad leaves, basil dressing and aged balsamic vinegar.

Crayfish and prawn cocktail with 'Bloody Mary' sauce, smoked paprika and toasted sour dough.

Terrine of poached and smoked chicken with puy lentils, orange and pomegranate salad, pine nuts and tarragon dressing.

*Asparagus and pea tart with peppery leaf salad, blue cheese mayonnaise and pickled cucumber.

Duck egg, beetroot and watercress salad with sliced smoked duck, cheddar cheese croutons, chopped olive and parsley dressing.

Palate Cleanser

Lemon and elderflower sorbet - £2.95 a head plus VAT

Main Courses

Roast sirloin of Scottish beef with thyme roasted potatoes, Yorkshire puddings, seasonal greens and rich red wine sauce.

Breast and thigh of Norfolk guinea fowl with green peppercorn sauce, crushed potato cakes, fine green beans and chantenay carrots.

Slow braised feather blade steak with sweet garlic mash, crisp pancetta, truffle butter, roast root vegetables and kale.

Spiced Gressingham duck breast, duck confit gratin, red wine jus and tomato stuffed with spinach and mushroom.

Hot poached escalope of salmon with new potatoes, hollandaise sauce, spinach and green vegetables.

Baked fillet of pesto glazed native sea bass with crushed new potatoes, ratatouille and lemon butter sauce.



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Desserts

Mango mousse with raspberry sauce, mango sorbet and mango gel.

Spiced chocolate marquise with caramelised pecans and toffee sauce.

*Summer pudding with berry sauce and clotted cream ice cream.

White chocolate and passion fruit parfait with tropical fruit salsa.

Profiteroles filled with vanilla cream and topped with chocolate caramel sauce, honeycomb pieces and thyme.

Berry tartlet with Chantilly cream, raspberry coulis and vanilla ice cream.

Chilled rice pudding with roast pineapple, mint syrup and toasted coconut.

Cheese – Supplement at £7.00 a head plus VAT

Either individual plated cheeses, (three varieties)
or a cheeseboard per 10 people.

**Denotes seasonal availability*