

WEDDING SAMPLE MENU

Please select one starter, one main course and one dessert for all your guests. Dietary requirements will be catered for.

Starters

Smoked salmon and gravadlax mousse with a medley of beetroot

Cured game terrine, pickled vegetables

Indian spiced king prawn brochette, pilau rice salad, chunky raita

Spiced butternut squash soup, shards of ham, toasted seeds

Pear and walnut salad with goats cheese pearls (V)

Red onion tarte tatin, green pesto dressing (V)



Main courses

British lamb rump, parsnip dauphinoise, fine beans, redcurrant madeira jus

Lemon and thyme rubbed chicken, vine tomatoes, black olives, basil crushed potatoes

21 day fillet of beef, pan fried wild mushrooms, crisp rosti potato, rich port wine jus

Duo of pan-fried duck breast & confit leg croquette, buttery Mash, tender stem broccoli, black cherry jus

Roast loin of pork, black pudding crumb, root vegetable puree, sage crusted chateau potatoes, cider glaze

Pan fried sea bass, warm minted new potatoes and pea salad, white wine cream sauce

Beaulieu

To find out more about our wedding menus or discuss allergens contact our team on **01590 614769** or email enquiries@beaulieu-hospitality.co.uk

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Desserts

Cherry crème brulee tart, morello cherry compote

Summer berry pudding, clotted cream

Warm sticky toffee pudding, caramel sauce, crème anglaise

Vanilla pannacotta, panache of tropical fruit

Chocolate truffle torte, hues of chocolate

Baked cheesecake, textures of hazelnut



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