

HOME **FARM WEDDINGS**

SUMMER MENUS

Fresh and flavoursome family feasts for you and your guests.

MENU 1

POSH PRAWN COCKTAIL

King prawns, Marie Rose sauce, lemon wedge & brown bread & butter

TARRAGON BASTED CHICKEN BREAST

With roasted cherry tomato sauce

Garlic roasted new potatoes

Panache of buttered fresh seasonal vegetables

CHOCOLATE & FRESH RASPBERRY ROULADE

With a raspberry coulis

FRESHLY BREWED TEA & COFFEE

MENU 2

CHICKEN LIVER PARFAIT

Fig & apple chutney

Warm sour dough

SAGE ROAST PORK LOIN

A smokey bacon & Dijon mustard sauce

Crushed new potatoes, cabbage, leeks and peas

RHUBARB & CUSTARD TART

With a strawberry sauce and clotted cream

FRESHLY BREWED TEA & COFFEE

MENU 3

CITRIS CURED SALMON

With cornichons, pea shoots, red radish and dill and horseradish mascarpone cream

ROASTED RUMP OF WARWICKSHIRE BEEF

Roquefort sauce, fat chips, portobello mushroom and salad of dressed watercress and rocket

SUMMER BERRY PAVLOVA

Mango sauce & toasted almonds

FRESHLY BREWED TEA & COFFEE

MENU 4

SMOKED CHICKEN

With a cucumber, mango, avocado & coriander salad

BLADE OF BEEF SLOWLY BRAISED IN A RICH RED WINE SAUCE

Horseradish mash, roasted roots & steamed greens

LEMON MERINGUE TART

Strawberry compote, clotted cream and Greek basil

FRESHLY BREWED TEA & COFFEE