



"LANCET" WEDDING MENU

Starters

Goats Cheese & Caramelised Onion Tart

served with mixed leaves, sun blush tomatoes & balsamic glaze

Chicken Liver Paté

served with rustic bread & homemade spiced apple chutney

Pressed Ham Hock

served with homemade piccalilli, micro herbs & rustic bread

Heritage Tomatoes & Buffalo Mozzarella

served with rocket, homemade pesto, extra virgin olive oil,
micro herbs & balsamic

Chicken & Leek Terrine

served with minted bean & pea salad, capers, rocket &
a truffle oil dressing

Selection of homemade Soups

choose from:

Roasted Tomato & Rustic Pesto

Carrot & Coriander

Wild Mushroom & Herb Crème Fraîche

Leek & Potato

served with baskets of rustic breads on the table



Main Course

`Roasts`

Traditional roast Topside of Yorkshire Beef
Roast loin of Pork with Pork & Leek Stuffing
Thyme Roasted Chicken

served with roast potatoes & Yorkshire pudding

Slow cooked Featherblade of Yorkshire Beef
cooked in `Little Valley Brewery` Ale gravy
served with mashed potatoes

Chicken Supreme

served with dauphinoise potatoes &
wild mushroom & tarragon sauce

Pan Fried Medallions of Pork

served in a Madeira Jus with Lyonnaise potatoes

Salmon in Filo

served with Champ potatoes, creamed leek and Borlotti beans

Slow Roasted Crispy Belly Pork

served with bubble & squeak and roast gravy

Sea Bass

served with crushed new potatoes, chive & butter sauce



Non-Meat Menu Options

Mushroom, Leek & Gruyere Filo Parcels

Goats Cheese & Sweet Potato Strudel
served with a spiced tomato sauce

Wild Mushroom Risotto
served with grilled Asparagus & Parmesan

Sweet Potato Bubble & Squeak
served with homemade brown sauce

Macaroni Cheese with Yorkshire Blue & Herb Crust

"Beans on Toast"

Haricot, Cannellini, Lima & Red Kidney beans in our spicy
tomato sauce, served on toasted Ciabatta,
with rocket & parmesan



Desserts

Glazed Lemon Tart

with clotted cream & fresh berries

Individual Berry Pavlova

Baked Chocolate Brownie

with chocolate sauce & clotted cream

Individual Mixed Berry & Vanilla Cheesecake

Pear & Almond Tart

served with vanilla sauce & fresh berries