

Sample Menu's for Ashlar House Wedding Packages

Beginning

Plum Tomato and Basil Soup with Parmesan Crouton

Smoked Chicken Terrine with Red Onion Marmalade

Smoked Haddock and Stilton Mousse

Roast Vegetable and Goats Cheese Tart with Basil Vinaigrette

Fan of Cantaloupe Melon with Fresh Fig and Raspberry Sorbet

Middle

Pan Fried Sea Bream with Red Pepper puree

Seared Halibut with Sweet Potato Mash

Roasted Loin of Pork with Prune and Apple Stuffing

Roast Leg of Lamb with Rosemary and Garlic Crust

Medallions of Beef with Red Wine and Mushroom Jus

Pear Brie and Tarragon Filo Tart

End

Raspberry Crème Brulee

Orange and Ginger Cheesecake

Chocolate and Pistachio Bavarois

Sticky Toffee Pudding

To Close

Coffee Tea and Petit Fours

Before the Beginning

Selection of canapés with various toppings such as

Stuffed Mushroom with Blue Cheese

Fillet of Beef with Pesto

Marinated Chicken Skewers

Quails Eggs with Celery Salt

Salmon and Cucumber Mousse

Grilled Asparagus with Pancetta

Welsh Rarebit

Vegetable Batons with Blue Cheese and Tomato Relish Dips

After the end or Later on

Hot Filled Rolls with Bacon, Pulled Pork, Sausage or Beef

With baskets of spiced potato wedges

Or

Selection of British Cheeses

Served with Pickled onions, Cherry tomatoes, Celery, Grapes and Crusty Bread

Or

Selection of Open and Closed Sandwiches

Honey Roast Chicken Drumsticks

Baby Jacket Potatoes with Sour Cream

Savoury Vegetable Tarts

Mini Pork Pies and Scotch Eggs

Melon and Cheese Kebabs