



“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