

Entertine

Wedding Menu 1 - £35.00

Chicken Liver and Foie Gras Parfait
Confit Onions and Toasted Herb Brioche

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Breast of Corn Fed Chicken
White Wine and Sweet Pepper Fricassee

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Caramelised Lemon Tart
Citrus Fruit Salad and Mango Sauce

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Coffee and Tablet

Wedding Menu 2 - £40.00

Rose of Ogen Melon
Fresh Berries, Lemon Jelly and Champagne Sorbet

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Rack of Castle Douglas Lamb
Roast Roots, Onion Chutney and Thyme Sauce

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Dark Chocolate Marquise
Grand Marnier Ice Cream and Pistachio Chantilly

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Coffee and Fudge

Wedding Menu 3 - £45.00

Confit of Duck Terrine

Toasted Herb Brioche and Organic Beetroot Salad

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Carrot and Coriander Veloute

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Breast of French Guinea Fowl

Rosemary and Red Wine Jus

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Wild Strawberry Cheesecake

Iced Stem Ginger and a Vanilla Syrup

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Coffee and Shortbread

Wedding Menu 4 - £50.00

Traditional Oak Smoked Salmon

Red Onion, Mini Capers, Lemon and Black Pepper

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Butternut Squash Veloute

Parmesan Shavings and Basil Oil

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Fillet of Organic Buccleuch Beef

Wild Mushroom Sauce

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Vanilla Baverois

Fresh Berries and Poached Pear

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Coffee and Petits Fours
