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2019/20 Wedding Sale Spectacular

# Menu Suggestions

Please choose one option from each section

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## STARTERS

Homemade Soup, choose from:

Winter/Summer Vegetable

Cream of Mushroom

Roasted Tomato & Basil

Broccoli & Stilton

Carrot and Coriander

Trio of seasonal Melon with Mango Sorbet and Raspberry Coulis

Lincolnshire Poacher Cheese Tart with a Roasted Baby Onion Pickle

Grilled Goats Cheese Croute on a Bed of Salad Served with a Mango & Herb Chutney

Warm Mixed Leaf Salad of Bacon, Mushrooms and Croutons

Dressed with Warm Red Wine Vinaigrette

Creamy Garlic Mushrooms

Chicken Liver Paté with Cumberland Sauce

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## MAINS

Roast Breast of Chicken Stuffed with Mozzarella and Sun-Dried Tomato  
served on a Tomato and Basil Sauce with Pesto

Best Lincolnshire Sausages with Creamy Mashed Potato and Rich Onion Gravy

Baked Salmon Fillet on a Bed of Creamed Leeks

Supreme of Chicken Served with  
Cream Wild Mushroom and Tarragon Sauce or Roast Potatoes, Stuffing and Gravy

Roasted Pork Loin with a Creamy Peppercorn Sauce

Traditional Roast Chicken with Stuffing and Gravy

**All main courses are served with a Selection of Seasonal Vegetables and Potatoes**

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## DESSERTS

Warm Chocolate Brownie with Vanilla Pod Ice Cream and Chocolate Sauce

Eton Mess (Crushed Meringue with Strawberries & Whipped Cream)

Lemon Tart

Meringue Nest Filled with Fresh Fruit & Chantilly Cream

Profiteroles in Chocolate Sauce

Chocolate and Toffee Torte

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## VEGETARIAN OPTION

Baked Avocado with Spinach and Mozzarella

or

Tagliatelle Provencal with Roasted Mediterranean Vegetables

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