

WEDDING SAMPLE MENU

At the Queens

STARTERS

SMOKED SALMON & CRAYFISH CANNELLONI

Watercress pesto

HEIRLOOM TOMATO & WATERMELON SALAD

Focaccia croute, tomato water, basil (vg)

PEA & MINT SOUP

Blue cheese beignet (v)

CORONATION CHICKEN TERRINE

Curried mayonnaise, pickled golden raisins, brioche

HOT SMOKED SALMON

Cucumber jelly, compressed cucumber, horseradish aioli, watercress

MAIN

ROAST BEEF

Classic roast trimmings, red wine & rosemary gravy

PAN FRIED CHICKEN BREAST

Lyonnais potato terrine, tender stem broccoli, tarragon jus

SEABASS FILLET

Chateau potatoes, green beans, saffron velouté

BRAISED LAMB SHOULDER

Rosemary fondant potatoes, mint dressed peas, red wine jus

CEP & WILD MUSHROOM MILLE-FEUILLE

Peas a la Francaise, tarragon oil (vg)

DESSERTS

CHOCOLATE ORANGE TART

Orange gel, clotted cream ice cream

LEMON MERINGUE CHEESECAKE

Lemon curd, lemon balm

PASSIONFRUIT MARTINI TRIFLE

Vanilla sponge, passion fruit mousse, lime vodka jelly, whipped cream, prosecco sorbet

CRÈME BRULÉE

Lemon thyme shortbread

PIMMS JELLY

Toasted vegan marshmallow (vg)