

Wedding Menu

4 Course Meal served at the table

Starter

Symphony of Smoked Salmon and Prawn with Tomato and Chilli Bruschetta

Rosette of Seasonal Melon with Mixed Berry Compote **V**

Chicken Liver Parfait, Apple and Cider Chutney with Hazelnut and Pecan Crisp Bread

Goats Cheese with Balsamic Tomato and Garlic Aioli **V**

King Prawn and Avocado Stack, Black Pepper Ciabatta and Piquant Seafood Dressing

Crispy Confit of Duck with Seasonal Salad and Raspberry Vinaigrette

Chicken Caesar Salad with Crisp Smoked Bacon and Herb Croutons

Mozzarella and Vine Tomato Salad with Pesto Dressing, Cranberry & Raisin Toast **V**

Main Course

Seared Salmon Fillet served with Pok Choy, Steamed Potatoes and Caper Butter

Roast Topside of Herefordshire Beef, with Creamed Mash, Roast Potatoes, Seasonal Vegetables and Yorkshire Pudding

Lamb Rump served with a Rosemary Jus, Colcannon and Wilted Greens

Belly Pork with Black Pudding and Chorizo Sausage Apple Mash and Spinach with Spring Onion

Chicken Supreme with Tarragon and Mushroom Sauce, Fondant Potatoes and Seasonal Vegetables

Scotch Rib-Eye Steak with Dijon Cream Sauce, Dauphinoise Potatoes and a Medley of Roasted Vegetables

Poached Salmon, Mushroom and Dill Creamed Sauce with Potato Gratin and Seasonal Vegetables

Fillet of Chicken, Lemon, Thyme and Parmesan Wrap with Pancetta, Parmier Potatoes and Seasonal Vegetables

Roast Leg of Lamb with a Port and Redcurrant Sauce, Rosemary Mash and Honey Baked Root Vegetables

Mediterranean Vegetable Tart served with Lyonnais Potatoes and Creamed Spinach **V**

Aubergine and Roasted Pepper Meuille Feuille with a Cracked Pepper and Tomato Sauce **V**

V - Vegetarian

Cold Desserts

Eton Mess – Layered Meringue, Strawberry's and Thick Chantilly Cream drizzled with a Raspberry Coulis, presented in a Martini Glass with Buttery Short Bread

Cream Filled Profiteroles with Baileys Chocolate Sauce

Trio of Chocolate Torte

Tiramisu

Banoffee Pie

Key Lime Pie

Lemon Meringue Pie

Marbled White Chocolate and Raspberry Pyramid

Honeycomb and Butterscotch Cheesecake

Hot Desserts

Pear Frangipane Tart

Apple Pie

Rhubarb Crumble

Apple Crumble

Treacle Sponge Pudding

Choc Chip Pudding

Bread and Butter Pudding

Sticky Toffee Pudding

All served with Custard Sauce, Thick Pouring Cream or Vanilla Ice-Cream

Perry's Signature Assiette Selection (£2.50 Supplement per head)

Choose three desserts from below to make your own plated dessert:

Triple Chocolate

Chocolate Orange Truffle

After Dinner Mint Crunch

Champagne & Raspberry White Chocolate Torte

Rich Maltese Gateau

Toffee and Pecan Tart

Raspberry & Pear Charlotte

Lemon & Raspberry Mirror

Banoffee

Coconut Tart

Fresh Fruit Tart

Blackcurrant Charlotte

Classic Strawberry

Chocolate Fudge Brownie

Tea or Fresh Filter Coffee with Chocolate Mint