

Lansdowne Strand Wedding Menus

OPTION 1
£24.95 2 COURSE
£30.95 3 COURSE

Starters

Butternut Squash Veloute, Toasted Seeds, Crème Fraiche, Farmhouse
Granary Bread and Brinkworth Butter

Ham Hock Terrine, Celeriac Remoulade, Pickles, Toasted Sourdough

Seared Mackerel, Kohlrabi and Apple Salad, Horseradish Mousse

Mains

Roast Corn Fed Chicken Breast, Soft Polenta, Charred Leek, Field
Mushroom, Caper Vinaigrette

Lentil Shepherds Pie, Carrot Puree, Fermented Fennel

Pan Fried Fillet of Sea Trout, Harissa White Beans, Black Cabbage,
Cauliflower Puree, Tarragon Butter

Desserts

Dark Chocolate Cake, Salt Caramel, Raspberry Sorbet

Eton Mess

Pear Frangipane, Clotted Cream

OPTION 2

£27.95 2 COURSES

£33.95 3 COURSES

Starters

Home Smoked Salmon, Soda Bread, Fennel Marmalade, Radish,
Cauliflower Puree

Blue Cheese Pudding, Salt Baked Beets, Crème Fraiche, Cider Jelly,
Dukkah

Crispy Lamb Breast, Broad Bean and Mint Hummus, Pickled Red Cabbage

Mains

Saffron and Sage Risotto, Parmesan, Watercress, Salsify Crisps

Roast Aged Beef Sirloin, Roast Potatoes, Roasted Root Vegetables, Greens,
Yorkshire Pudding, Red Wine Sauce

Roast Fillet of Cod, Saffron Mash, Salsify, Crayfish Vinaigrette,
Crispy Capers

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Lemon Tart, Berry Compote, Crème Fraiche

White Chocolate Parfait, Honey Grilled Figs, Candied Nuts

OPTION 3

£35.95 2 COURSES

£42.95 3 COURSES

STARTERS

Seared Scallops, Marinated Shellfish, Sea Vegetables, Avocado Mousse

Asparagus, Poached Duck Egg, Hollandaise, Parmesan

Game Terrine, Brioche, Pedro Ximenez, Smoked Pear

MAINS

Beetroot Gratin, Leeks Vinaigrette, Hazelnuts, Fresh Horseradish,
Red Vein Sorrel

Rack of Lamb, Slow Cooked Shoulder, Celeriac Puree, Bombay Potatoes,
Smoked Almonds, Hispi Cabbage, Pickled Pomegranate

Pan Fried Fillet of Stone Bass, Black Pudding Croquettes, Fermented
Fennel Risotto, Crab Mayonnaise, Crab Bisque

DESSERTS

Double Chocolate Brownie, Dark Chocolate Mousse, Passion Fruit Curd,
White Chocolate Sorbet

Spiced Buttermilk Pudding, Lemon Polenta Cake, Ginger Meringue,
Black Current Sorbet

Earl Grey Posset, Elderflower and Champagne Jelly, Gooseberry Compote,
Honeycomb