

GOLD WEDDING MENU

CHOOSE THREE OPTIONS PER COURSE TO CREATE YOUR MENU

STARTERS

ROASTED TOMATO & RED PEPPER SOUP, PESTO & TIN LOAF
(GF OR VE ON REQUEST)

OR

CARROT & CORIANDER SOUP, ONION BHABI & TIN LOAF
CHICKEN LIVER PARFAIT, SEASONAL CHUTNEY & TOAST (GF ON REQUEST)
SMOKED HADDOCK, MOZZARELLA & SPRING ONION FISHCAKE, GARLIC AIOLI
PULLED BEEF BON BON, ROASTED SHALLOT & HORSERADISH CREAM
GARDEN VEGETABLE SPRING ROLL, CHILLI, SPRING ONION & SRIRACHA
DIPPING SAUCE (VG)

MAINS

CHICKEN BREAST, FONDANT POTATO, ROASTED CARROT & TARRAGON
CREAM SAUCE (GF)
PORK BELLY, DAUPHINOISE POTATO, CRUSHED CARROT & SWEDE & RED
WINE SAUCE (GF)
ROAST RUMP OF BEEF, BUBBLE & SQUEAK, WILD MUSHROOM, ONION & RED
WINE SAUCE (GF)
FILLET OF SALMON, HERB CRUSHED NEW POTATOES, SAUTEED GREENS &
CHIVE CREAM SAUCE (GF)
ROAST SQUASH TAGLIATELLE, CRISPY SAGE & PARMESAN
(VE ON REQUEST)

DESSERTS

VANILLA CHEESECAKE, RASPBERRY & CHANTILLY CREAM
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & PECANS (GF)
CLASSIC SEASONAL FRUIT TART & CRÈME PATISSERIE
WARM CHOCOLATE BROWNIE, VANILLA BEAN ICE CREAM & STRAWBERRIES
CHOCOLATE & ALMOND TORTE, PISTACHIOS & MANAGO SORBET (VE)

*Dietary requirements will be catered for, Please ensure you inform us of any allergies or dietary requirements for you or any guests attending

THE
SHROPSHIRE

*Events • **Golf** • Weddings*