

Small Wedding Menu

Starters:

Tomato, aubergine & mozzarella stacks with fresh basil dressing.

Twice baked cheddar soufflé with spinach salad & walnut dressing.

Warm Capricorn goats cheese with olive oil roasted figs.

Mains:

Roasted marinade fillet of beef with red wine jus, roasted carrots, seasonal greens & smoked potato mash.

Porchetta slowed cooked pork belly with lemon, sage, garlic, thyme & rosemary served with gremolata olive oil cannellini.

Baked aubergines filled with Mediterranean vegetables, black olives & basil topped with mozzarella.

Puddings:

Blackberry & apple tart served with vanilla ice-cream.

Pear & almond tart served with cinnamon ice-cream