

# The Windwhistle Inn Wedding Menu

## Dessert:

Eton Mess

Bailey's & Malteser Cheesecake w/ Chocolate Ice Cream

Chocolate Orange Mousse

Crème Caramel

Mango & Passionfruit Fool

Chocolate Marquais w/ Macerated Raisins & Crème Fraiche Sorbet

Tiramisu

Lemon Tart w/ Blackcurrant Sorbet

Raspberry Crannockin (Fresh Raspberries w/ Whisky Cream & Oats)

White Chocolate & Pistachio Torte w/ Berry Coulis

Fresh illy Coffee & Mint Chocolates can be added for £1.50 per person

Cheese Board as an extra course can be added at £6 per person or as a dessert choice as an added £3.75 per person who orders it.

All choices will need to be pre-ordered by guests and given to the Chef two weeks before the wedding. Cancellations made with less than 1 weeks' notice will still be charged for.

We will need a copy of your table plan along with your pre-order. The meal will be served table by table beginning at the top table and moving around the room. Should you wish a certain table to be served second please indicate this on your table plan.

We can easily cater for dietary requirements with advance notice. Dishes can be adapted to suit an individual's needs if necessary. Please highlight these requirements on both your pre-order and again on our copy your table plan.

# The Windwhistle Inn Wedding Menu

Every wedding is personal to the individual couple so with this in mind we would like you to choose your own menu. Below are different options for starters, main courses and dessert so please choose four from each section to create your own bespoke menu.

We would recommend choosing one meat dish, one fish, one vegetarian and then one other.

2 Courses £21.50

3 Courses £26.50

## Starters:

Ham Hock Terrine w/ Piccalilli, Toast & Leaves

Goats Cheese, Pear & Pomegranate Salad

Caprese (Tomato, Mozzarella & Basil) w/ Crispy Prosciutto

Smoked Salmon, Buttered Brown Bread, Pickled Red Onions, Leaves

Rare Roast Beef, Rocket & Parmesan w/ Balsamic

Chickpea, Chilli & Feta Salad

Chicken Caesar Salad w/ Parmesan & Croutons

Quinoa Stuffed Tomatoes w/ Red Pepper Salsa

Potted Crab w/ Melba Toast & Pickled Fennel

Home Smoked Duck & Mango Salad w/ Mango Coulis

## Mains:

Roast Chicken Breast w/ Parsley Mash, Green Beans & Mushroom & Sherry Cream Sauce

Salmon & Prawn Risotto w/ Rocket

Beef Bourguignon w/ Dauphinoise & Chantenay Carrots

Beetroot 'Bourguignon' w/ Fondant Potato & Mange Tout

Roast Cod Fillet w/ Seasonal Vegetable & Potato Gratin

Lamb Tagine w/ Vegetable Cous Cous & Labneh

Lemon & Black Pepper Crusted Goats Cheese w/ Roast Butternut Squash, Roast Beetroot & Toasted Pine Nuts, Sweet 'n' Sour Caper Relish

Confit Duck Leg w/ Pancetta & Chorizo Cassoulet & Sautéed Greens

Grilled Lemon Sole Fillets w/ Hot Smoked Salmon Croquette Potato, Broccoli & Champagne Sauce

Layers of Aubergine, Mozzarella, Basil, Tomato Sauce & Parmesan w/ Sauté Potatoes & Salad