



## Wedding Menu



### Starters

#### Roasted Vegetable Soup

**Can be Gluten Free**

Fresh roasted vegetables with coconut milk, herb oil and served with a selection of breads.  
*Contains Allergens 1 Wheat.*

#### Atlantic Cod Croquettes

Celeriac puree pickled red onions, fresh spinach, chive oil and mixed leave salad.  
*Contains Allergens 1 Wheat, 3, 4, 7.*

#### Burrata Bruschetta

**Can be Gluten Free**

Burrata cream, heirloom tomatoes, shallots, garlic, parmesan, oregano, fresh basil olive powder and balsamic glaze.  
*Contains Allergens 1 Wheat, 7.*

### MAINS

#### Pan Seared Fillet of Hake

Tomato confit, asparagus, spinach basil and lemon puree, black kale and black garlic oil.  
*Contains Allergens 4, 7.*

#### Cornfed Chicken Supreme

Sate French beans, shitake mushrooms, mashed potato, pancetta and white wine herb and mushroom sauce.  
*Contains Allergens 7, 12.*

#### Beetroot Risotto

Roasted tomatoes, beetroot, goat cheese, walnut crumble, baby basil and balsamic reduction.  
*Contains Allergens. 7, 8, 12.*

### DESSERT

#### Morgan Mess

Meringue, vanilla whipped cream, fresh strawberries, strawberry coulis.  
*Contains Allergens 3, 7.*

#### Selection of Ice Cream

*Contains Allergens 7.*

### ALLERGENS

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11 Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs