

BAKE & ROAST

LOVE FOOD

Summer Wedding Anniversary Dinner

Amuse Bouche

Chilli Salted Watermelon

Tomato & Basil Shots with Tapenade Twists

Morecambe Bay Shrimp on Potato Cake

Confit Duck Leg on Cabbage and Blue Cheese Cream

Starters

Char Grilled Squid, Langoustines and Scallops in Lemon & Chilli Butter served on a bed of Seasonal Leaves, Puy Lentils, Tomato and Red Onion

Or

Char Grilled Asparagus wrapped in Parma Ham with a Fig Balsamic Dressing served on a bed of Seasonal Leaves, with Figs and toasted Hazelnuts

The Main Event

Fillet Steak Tournedos Rossini

Fillet Steaks served on a Brioche Crouton with Duck Liver Pate and a rich Madeira Sauce
Served with Garlic Cream Shredded Cabbage and Roasted Celeriac
(Optional addition: Duck Fat Potatoes)

Desserts

Chocolate Miniatures – Salted Chocolate Tart, Whipped Chocolate Ganache Mousse, Pecan Chocolate Brownie and Chocolate Dipped Strawberries

Summer Pavlova – Meringue and Vanilla Cream with Mint and Black Pepper macerated Strawberries, Raspberries and Blueberries

Cheese

Cheeses, Grapes, Apple & Celery with Homemade Crackers and Eccles Cakes

Petit Four & Coffee

Pearl Macarons and Candied Orange Peels