

Gold Wedding Package Menu

To Start

A Duo of Soups, Leek Cream & Vine Roasted Tomato, Warmed Breads

Sweet Cured Mackerel Fillet, Roasted Cauliflower, Crispy Onions, Basil Salsa

Confit of Barbury Duck Terrine, Roasted Beets, Tangy Piccalilli, Pepper Leaves

Sweet Potato & Goats Cheese Golden Baked Pastry Parcels, Fennel & Orange, Dijon Mayo

The Main Event

Pink Roasted Breast of Barbary Duck, Black Cherry Beaujolais Sauce

Fine Beans, Roasted Shallots

Medium Rare Pan Seared Sirloin of British Beef
Vine Roasted Cherry Tomatoes, Field Mushroom,
Carrot & Tarragon Cream, Dauphinoise Potatoes

**Herb Crusted Rack of Cheshire Lamb, Butter Braised Fondant
Crispy Bury Black Pudding Bon Bons, Sweet Onion Madeira
Jus**

*** * ***

**Spring Greens Stuffed Fillet of Plaice, Asparagus Tips,
Sautéed Potatoes, White Grape & Chablis Dill Cream**

*** * ***

**Wild Mushroom & Spinach Pot Pie, Creamy Mash,
Roasted Beets**

*** * ***

To Finish

**Seville Orange Scented Panne Cotta, Chocolate Shortbread, Wild
Forest Fruits**

Hand Made Italian Coffee Cream Tira Misu

Raspberry Liqueur Compote

Golden Baked Crème Brulee, Shortbread Fingers, Orange Sorbet

**Table Continental Cheese Platter, Water Biscuits, Celery, Grapes, Fig
Compote**

To Indulge
Petit fours & Coffee

This package is inclusive of celebration wedding knife
for the
cake cutting ceremony, wedding cake cut by our chef to
your
instructions and served to your guests.

EST. 1913
Package Price Per Person

£32.50

Catering Packages can be booked through the Golf Club or contact Events
by Charley catering on the details below.

eventsbycharley@hotmail.co.uk

Tel: 07901 996 059

Thank you.