



## HOMERTON WEDDING MENUS

To start - select two, one to be a vegetarian option

Classic French Onion Soup (v)  
with gruyere crouton

Roasted Butternut Squash Soup (v)  
with chive cream

Wild Mushroom Tartlet (v)  
with watercress salad and cumin dressing

Smoked Duck Breast  
with cucumber julienne, spring onion & hoi sin sauce

Venison and Pistachio Paté  
with beetroot relish and sakaura cress

Asparagus, Red Pepper & Soya Bean Salad (v)  
with a citrus yakitori sauce

Individually-baked Capricorn Goats Cheese (v)  
with chilli jam & roquette

Butterfly King Prawns  
with baby spinach leaf salad and garlic mayonnaise

Simple Smoked Salmon  
with horseradish crème fraiche

Chicken Brochette  
marinated in garlic and herbs

All starters are served with a freshly-baked roll and butter

To follow - select two, one to be a vegetarian option

Corn-fed Chicken Breast Fillet  
filled with cream cheese and spinach and served over a tarragon veloute

Fillet of Sole Bonne Femme  
gently poached with a white wine and butter sauce

Roast Rib of Beef  
with a shallot and balsamic reduction

Pan-fried Duck Breast  
with a sweet blackcurrant jus

Herb-cruste Roast Rack of Lamb  
with red wine and rosemary

Roasted Monk Fish  
wrapped in parma ham with a caper and sun-blushed tomato sauce

Roast Guinea Fowl  
with a chestnut mushroom and red wine sauce

Roast Tenderloin of Pork  
with honey, rosemary and butter salsa

Steamed Halibut  
with sweet mustard and dill sauce

Gruyere Cheese, Red Onion, Pepper and Pine Nut En-croute (v)  
with rocquette pesto dressing

Roulade of Ratatouille and Spinach (v)  
with a rich tomato and basil sauce

served with a selection of seasonal vegetables

## To finish - select one

White Chocolate Cambridge Burnt Cream  
with kirsch-infused black cherries

Pear and Frangipane Tart  
served with clotted cream

Apple Torte  
with toasted almond flake crust and crème Anglaise

Chocolate Pots  
with hazelnut praline and mascarpone

Traditional Tiramisu  
Lemon and Sultana Cheesecake  
with lemon confit

Chocolate Fondant  
with hot chocolate sauce

Tarte au Citrôn  
with crème fraîche

Homerton Cheeseboard  
A selection of English cheeses served with crackers and fruit

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Rounded off with Homerton Chocolate Mints & freshly-brewed Coffee

