

## **WEDDING MENU 3:**

### **Hors d'oeuvres:**

- *Vegetarian mini tartlet selection – caramelized onion, blue cheese & asparagus, smoked salmon & capers, aged cheddar & sweetcorn*
- *Sage, sesame & aged cheddar savoury biscuits*
- *Tiny vegetarian spring rolls & Samosas with sweet chilli & spicy plum dipping sauces*
- *A vegetarian platter with basil pesto & garlic Aioli dips*

### **Main buffet:**

- *A boned & rolled leg of lamb seasoned with rock salt & rosemary, cooked to just pink & served with homemade mint sauce & traditional gravy*
- *Scandinavian Gravlax - whole Salmon cured 'in house' over 5 days using the traditional method of salt, sugar, dill & caraway seeds giving a full bodied mellow flavour & accompanied with a dill & horseradish side dressing & slices of egg & cucumber*
- *A Gorgonzola blue cheese & asparagus Quiche using free range farm eggs*
- *Creamy mashed potatoes topped with a tasty cheese & onion topping & grilled till sizzling*
- *Broccoli & cauliflower lightly steamed & served in a Parmesan, aged Cheddar & Gruyere three cheese sauce, topped with crispy breadcrumbs & paprika & grilled till golden*
- *Baby peas lightly steamed & tossed with butter & fresh mint*
- *A mixed green salad with Roma tomatoes, cucumber, red onion, a medley of peppers, spring onions, avocado & fresh garden herbs with a side of freshly cooked croutons & accompanied with an orange balsamic vinaigrette or a traditional salad cream*
- *A tomato, red onion & fresh basil salad drizzled with a tangy Vinaigrette*

### **Dessert:**

- *A 30 egg, three tiered lemon meringue Pavlova, filled with tangy lemon curd covered in Chantilly cream & topped with oranges & lemons*
- *Lansdowne house fruit salad with large chunks of seasonal fruit including peaches, nectarines & plums*
- *Brandy snaps with Chantilly cream*
- *A medley of homemade icecream – Vanilla bean, tropical passionfruit, fruity boysenberry & rich dark chocolate, orange & Grande Marnier*

### **'Afters':**

- *A wide selection of teas & herbal teas as well as freshly brewed coffee served from silver pots & accompanied with a selection of after dinner 'naughties' with the compliments of Lansdowne House.*