

M E N U

*Champagne cocktail and canape reception
in the Byron room*

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Smoked Salmon, lobster and king prawn herb salad,  
sweet mustard and dill dressing

Pressed confit of game, homemade damson chutney and herb salad

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Vegetable consommé with wild garlic pancake strips (v)

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Zesty satsuma sorbet with a prosecco topping

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Pan seared Yorkshire beef fillet cooked with wild mushrooms, shallots and a Claret jus

Pave of seabass with roasted scallops and lemon grass sauce

Sweet potato, courgette and feta spring roll, gnocchi, kale and beetroot puree (v)

Chateau potatoes and marquise sweet potatoes

French beans with cumin butter, chantenay carrots cooked in honey

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The Bridge trio of miniature puddings including:

Ginger and lime panna cotta

Vanilla crème brulee

Chocolate caramel tart with blood orange coulis

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Freshly percolated Colombian High Mountain coffee and petit fours

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The Bridge English cheese table, home-made spicy chutneys, pickles,  
farmhouse breads and water biscuits – served at 10.30pm

