

Wedding Menu - Hot Carvery

Selection of home made canapés , which may include
Mini Yorkshire puddings served with Dexter Beef and fresh horseradish,
Skewers of cherry tomatoes, mozzarella and fresh basil,
Rosemary and garlic brushetta with cream cheese, smoked salmon and king
prawns with garden dill
Honey and mustard glazed sausages
Brandy and Herb pate with red grapes
Mini Red Onion and stilton quiches

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Two choices from - Roast Free Range Turkey
(served with cranberry stuffing roll, and mini bacon and sausage rolls)
Roast Topside of Yorkshire Beef with Yorkshire Puddings
Roast Free Range Rare Breed Pork with Homemade Apple Sauce
Roast Leg of Nunnington Lamb with Mint sauce and red currant jelly

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Two choices from -
Warmed pecan tart
Summer Fruit Roulade
Tiramisu, homemade sponge cake with cream cheese and coffee liquor filling
Chocolate torte, biscuit crumb base with a rich velvety chocolate topping
Cheese cake with brambles and raspberries
Fresh Lemon Tart
Rich dark chocolate mousse - often referred to as death by chocolate
Almond and Summer Fruit Tart, frangipan base with crème fraiche and fresh
fruits
Profiteroles with a thick chocolate coating
Yorkshire Cheese Board

