

## **Wedding menu one**

### **Starters...**

#### **Soup of your choice**

*served with fresh bread*

#### **Chicken and leek terrine**

*minted garden pea, broad bean and green bean salad with rocket and truffle oil dressing*

#### **Baked 'Barncliffe brie' tart**

*locally sourced 'Barncliffe brie' from Huddersfield with caramelised shallots, tomato and basil concasse*

#### **Mushrooms on Toast**

*wild and button mushrooms, garlic and fresh herbs in cream sauce and served on toasted ciabata*

#### **Pressed ham hock**

*made with our own cured ham hocks, served with a fine homemade piccalilli and rustic bread*

### **Main courses...**

#### **Salmon in filo**

*served with crushed new potatoes, creamed leeks and chive hollandaise*

#### **Locally raised slow cooked belly pork**

*with garlic and thyme bubble and squeak and rich gravy*

#### **Chicken Supreme**

*with a herbed rosti potato and a tarragon, mushroom and white wine cream sauce*

#### **Slow cooked shin of Yorkshire beef**

*served with mashed potato and a red wine sauce*

#### **Medallions of pork**

*served with lyonnaise potatoes and thyme jus*

### **Desserts...**

#### **Profiteroles**

*filled with champagne cream and drizzled with chocolate sauce*

#### **Individual vanilla cheesecake**

*with berry compote*

#### **Glazed lemon tart**

*berries and double cream*

#### **Creme brulee**

*served with lemon Palmier biscuits*

#### **Baked chocolate brownie**

*with Yorkshire clotted cream and chocolate sauce*

*All followed with tea, filter coffee and mints*