



Leanne & Liam | Gants Mill

Canapés

Yorkshire Pudding with Pastrami & Mustard Mayo
Mini Dill Scone topped with Smoked Salmon & Horseradish Cream
Caribbean Salt Fishcake with Chilli Dipping Sauce
Merguez Sausage, Roasted Pepper & Olive Skewer

Starters

Chicken Liver Parfait with Melba Toast & Real Ale Chutney
Poached Pear in Red Wine, Rocket, Stilton & Walnuts with a Balsamic Dressing
Somerset Smokie: Smoked Haddock & Egg in a Cheese Sauce, topped with Breadcrumbs
Warm Breads & Pots of Butter

Main courses

Slow Roast Lamb Shank with a Redcurrant Jus on Cream Mash
Confit Duck Leg with a Griottine Cherry Sauce, New Potatoes
Fillet of Salmon with a Watercress & Spring Onion Sauce, New Potatoes
Wild Mushroom & Asparagus En Croute, New Potatoes

Served with Seasonal Vegetables

Trio of Treats

Warm Chocolate Brownie with a White Chocolate Sauce
Vanilla Panacotta
Tangy Lemon Tart with Raspberries

Coffee/tea & mints

A full list of allergens is available on request