



WEDDING TASTING

SATURDAY 18TH FEBRUARY 2023 | FROM 6PM

We invite you to Sandford Springs for your wedding tasting where you can sample the whole menu and view how the dishes are presented.

WEDDING MENU

STARTERS

- Chicken liver pâté
honey pickled carrots, shaved fennel salad
- Leek and potato soup (v)
served with a crusty roll
- Tomato & mozzarella tart
cherry tomato sauce
- Ham hock terrine
pickled radish, couscous, harissa
- Prawn cocktail
Marie rose sauce, mini loaf of bread
(g/f on request)

MAINS

- Salmon wellington
crushed new potatoes, green beans,
dill sauce
- Slow braised blade of beef
champ mashed potato, roasted shallot,
roasted carrot
- Pan fried chicken (g/f)
fondant potatoes, green beans,
red wine jus
- Confit pork belly
roasted crushed new potatoes, roasted
carrots, whole grain mustard sauce

DESSERTS

- Lemon tart
berry compote
- Seasonal berry Eton mess
Chantilly cream, meringue,
berry compote (g/f)
- Chocolate tart
Chantilly cream
- Vanilla bean cheesecake
Chantilly cream, brandy snap
- Crème Brûlée
shortbread biscuit

VEGETARIAN MAINS

- Wild mushroom risotto (v)
shaved Parmesan, wild rocket
- Goat's cheese and red onion tart
new potatoes, market vegetables (g/f on request)

SUPPLEMENTED MENU ITEMS

STARTER

- Smoked salmon
caper berries, mini brown loaf
of bread, lemon wedge
£5.00 per person

MAIN

- Beef Wellington
beef fillet, pâté, duxelles
mushroom, puff pastry
£9.00 per person

DESSERT

- Cheese selection
selection of three cheeses,
celery, grapes, crackers, chutney
£5.00 per person