

Milntown

Wedding Menus

STARTERS

Seasonal Soup with Homemade Bread

Chicken Liver Pate, Melba Toast and Red Onion Marmalade

Ham Hock Terrine served with Lightly Dressed Mixed Salad Leaves and
Tomato and Apple Chutney

Smoked Salmon, Prawn and Creme Fraiche Pate served with Crisp Toast Slices and
Lightly Dressed Mixed Salad Leaves

Warm Oriental Inspired Crispy Duck Leg Salad

MAIN COURSES

Pan Seared Breast of Chicken wrapped in Pancetta served with Mediterranean
Vegetables and New Potatoes

Breast of Roasted Chicken, Bacon, Mushroom & Button Onion Sauce, Mashed Potato,
Fine Bean and Tomato Confit

Oven Roasted Fillet of Salmon topped with a Light Lemon Cream Sauce served with
Sugar Snap Peas and Creamed Potatoes with Dill

Mushroom Wellington, New Potatoes, Tarragon Cream Sauce,
Fine Bean & Tomato Confit (v)

Roast Loin of Pork served with Cider Sauce, Creamed Savoy Cabbage
and Spiced Sweet Potatoes

Melt in the Mouth Slow Cooked Shoulder of Lamb, Ratatouille Filo Parcel, Fresh Basil
Gravy, Dauphinoise Potatoes

Slow Roasted Leg of Lamb served with Baby Roast Potatoes, Provencale Vegetables
topped with a Red Wine and Rosemary Jus

DESSERTS

Warm Chocolate and Almond Tart, Double Cream Ice Cream

Glazed Lemon Tart, Chantilly Cream

Apple Tart Tatin with Vanilla Bean Ice Cream

Lemon Posset Cheesecake topped with Double Cream
and Homemade Shortbread Biscuit

Drambuie Panna Cotta, Fresh Raspberries, Shortbread Biscuit

Indulgent Chocolate Orange Tart with Double Cream

Mixed Fruit Pavlova filled with Chantilly Cream topped with Raspberry Coulis

Key Lime Pie topped with Lime Zest and served with Double Cream