

THE
WINCHESTER ROYAL
HOTEL

Wedding menus 2018

Please either chose one starter, one main course and one dessert option for all guests or three starters, three main courses and three dessert options for guests to pre-order from in advance

Starters

Chicken liver parfait, grape chutney and toast

Smoked salmon and cream cheese roulade, cucumber dressing, lemon garnish

Grilled goats cheese and poached pear salad, balsamic reduction

Roasted tomato and basil soup

Sweet potato and coriander soup

Prawn salad bound in marie rose sauce, granary toast

Tea smoked duck breast, orange salad and Cumberland dressing

Mains

Chicken supreme in chasseur sauce, panache of veg, thyme roast new potato

Slow roast leg of lamb, roast potato, panache of veg and rosemary gravy

Grilled fillet of sea bass, baby new potatoes and green beans, tomato and dill vinaigrette

Braised beef in red wine, herb mash, roast rot vegetable, red wine gravy, Yorkshire pudding

Fillet of cod, herb crushed new potato, caper cream sauce, green beans

Roast loin of pork, sage and onion stuffing, roast potato panache of vegetable, apple sauce and gravy

Mushroom, leek and blue cheese tart, baby new potato and red pepper sauce, dressed salad

Roasted vegetable wellington, sautéed potato, tomato and basil sauce, salad garnish

Desserts

Chocolate brownie, vanilla ice cream and berry compote

Sticky toffee pudding, caramel sauce and ice cream

Traditional vanilla crème brule, home made shortbread biscuit

Red wine poached pear, chocolate chip cookie, vanilla crème anglaise

Lemon tart, raspberry sorbet

Apple and sultana crumble, vanilla custard

Fresh fruit salad clotted cream

Dark chocolate tart, lime crème fraiche