



2019

## CLASSIC WEDDING MENU

£36.50 per person

### BREAD

- Selection of Artisan Bread & Flavoured Butter

### STARTERS

- Free Range Chicken & Duck Liver Parfait, Pear & Fig Chutney, Orange Segment, Sherry Dressing & Sour dough Tuille
- Gin, Lime & Honey Cured Salmon, Pickled Cucumber, Watercress, Toasted Almonds, Lime Crème Fraiche
  - Prawn & Crayfish Thai Cocktail & Tapioca Crisp
- Spiced Watermelon & Melon Terrine, Mongo Granita, Balsamic Strawberries ✓
- Homemade Ravioli, Goats Cheese & Squash, Candy Hazelnut, Butter Sage ✓

### MAIN COURSES

- Pan Roasted Corn Fed Chicken, Dauphinoise Potato, Carrot, Courgette, Kale & Thyme Jus
  - Barolo Braised Feather Blade Beef, Celeriac Mash Potato, Roasted Shallots, Carrot, Steam Broccoli, Rosemary Jus
  - Duo of Lamb, Braised Shoulder, Liver Croquette, Minted New Potato, Kalamata Olives & Roasted Garlic Jus
- Confit Pork Belly, Celeriac & Sweet Potato Mash, Kale, Caramelised Apple Pure, Cider Jus
  - Pan Roasted Salmon, Crushed New Potato with Dill & Lemon, Clam Minestrone
- Carnaroli Risotto, Courgettes, Asparagus, Peas, Toasted Caraway Seeds & Pecorino Cheese ✓

### DESSERTS

- Vanilla Panna Cotta, Rhubarb, Strawberry & Rose Syrup, Biscotti
- Burnt Lemon Tart, Fresh Meringue, Lemon & Time Shortbread, Raspberry Sorbet
  - Coconut Chocolate Tart, Salted Caramel, Honeycomb Ice Cream
  - Baileys & Chocolate Cheese Cake, Raspberry Jelly, Coffee Mousse

### TEA, COFFEE & PETIT FOURS

- Selection of Petit Fours served with Tea & Coffee



2019

## CLASSIC WEDDING MENU

£46.50 per person

### BREAD

- Selection of Artisan Bread & Flavoured Butter

### STARTERS

- Seared Scallops, Caramelised Cauliflower Puree, Baby Carrot, Langoustine Bisque Foam, Keta Caviar
  - Grilled King Prawns, Red Chilli, Garlic Butter, Basil & Pachino Tomato, Focaccia
- Smoked Duck Breast, Flame Orange Segment, Grilled Plums & Madeira, Caramelised Baby Fennel
- Ham Hock Terrine, Curried Cauliflower Puree, Pickled Cucumber, Baby Carrot, Sour dough Tuille
  - Heritage Tomatoes, Burrata Cheese, Basil, Olive Tapenade, Focaccia Crostini ✓
  - Salt Baked Beetroot & Celeriac Terrine, Goat Cheese Mousse, Caramelised Apple Puree, Molasses Dressing ✓

### MAIN COURSES

- Honey Lavender & Chilli Seared Duck Supreme, Butternut Squash Puree, Baby Carrot, Sweet Potato Fondant, Tender Steam Broccoli, Orange Jus
- Roasted Rack of Lamb, Cumin, Garlic & Parsley Crumb, Creamy Mash, Broad Bean & Mint Puree, Onion Petals, Red Wine Jus
  - Slow Cooked, Jacobs Ladder, Roasted Garlic & Rosemary, Sweet Potato Puree, Roasted Leek, Shallots & Barolo Jus
- Pan Fried Sea Bass, Caramelised Fennel, Celeriac & Potato Croquette, Lemon & Apple Butter
  - Grilled Monkfish, Caramelised Cauliflower, Radicchio, Mussels & Lobster Bisque
    - Roasted Butternut Squash & Amaretto Biscotti Ravioli, Garlic, Sage, Tomato consommé & Basil, Candy Hazelnut ✓
- Baby Leeks, Spinach & Ricotta Cannelloni, Oregano, Confit Cherry Tomato, Dolcelatte Sauce ✓

### DESSERTS

- Pina Colada Chocolate Bavaois, Ginger & Coconut Tuille
- Vanilla Crème Brûlée, Spiced Poached Pear, Lemon & Thyme Shortbread
- Jasmine & Clementine Chocolate Mousse, Almond Sponge, Honeycomb
- Passion & Mango Cheese Cake, Citrus Salad, Honey & Sesame Filo Crisp
- Fruit Berries Summer Pudding, Vanilla Clotted Cream Parfait, Rose Syrup

### TEA, COFFEE & PETIT FOURS

- Selection of Petit Fours served with Tea & Coffee

*Full menu available upon request  
Dietary requirements available upon request*

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