



## **Wedding Breakfast Menu**

### **Starters**

- Smoked salmon and prawn cocktail - Marie rose sauce
- Chicken liver parfait, red onion chutney, toasted sour dough
- Chargrilled chicken, Caesar salad crisp, romaine lettuce, Caesar dressing, croutons, parmesan shavings
- Little pot of potted pork, sticky apple, toasted sour dough
- Chilled fan of melon seasonal berries, coulis
- Goats cheese, caramelised onion tart, dressed leaf

### **Soups**

- Leek and potato
- Cream of mushroom
- Tomato and basil
- Cream of vegetable
- Home made baked fresh bread roll

### **Main Course**

- Pot roast free range chicken breast, baby onions, bacon bits, button mushrooms, red wine jus and chive pomme puree
- Roast leg of English lamb, dauphinoise potato, and lamb jus
- Roast topside of beef, Yorkshire pudding and roast jus
- Roast loin of Lincolnshire pork, stuffing, crackling, apple compote, and roast jus
- Roast fillet of Scottish salmon, brown shrimp crust and chowder cream
- Rich layered vegetable bake, feta cheese, roast cherry tomato and pesto dressing (V)
- Wild Mushroom and spinach pasta, garlic, cream, chives and parmesan shavings (V)

*All main course served with pomme puree, pomme chateau and seasonal vegetables*



**Ashby Decoy Golf Club**



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### **Desserts**

Chocolate Truffle torte and Tia Maria cream  
Baked vanilla cheesecake, butterscotch sauce  
Classic crème brulee, biscuit tuille  
Panna cotta, seasonal berries  
Lemon posset, lemon biscuit and sherbet

### **3 Course**

**2018 - £31.50 per person**

**2019 - £33.00 per person**

