

Wedding Menu

Starters

Sauté Duck Livers with Toasted brioche

Smoked Salmon Parfait on a Fennel Salad

Teesdale Blue Cheese Twice Baked Soufflé on a Walnut Salad

Mains

*Roast Raby Castle Venison Loin with Glazed Baby Carrots, Fondant Potatoes and a Rich red
Wine Gravy*

Braised Halibut with Hand Cut Chunky Chips, Pea Puree and Parsley Sauce

Red pepper, Spinach and Feta Filo Parcels with Confit Tomato and Watercress

Desserts

White Chocolate and Amaretto Torte

Kirsch Soaked Berry Summer Pudding

Selection of Local Cheeses, Pickles and Biscuits

Tea / Coffee and Petit Fours

