

INTERMEDIATE COURSES

Sorbets & Water Ices

Lemon and Lime

Mango

Pink Grapefruit

Champagne

Fish Courses

Salmon marinated in Lime and Corriander served with
a mixed Herb Salad and Cranberry Nut Dressing

Poached Fillet of Plaice with a Shrimp Dill Cream

Sea Bass roasted with Butternut Squash and Herb Butter

Golden Trout Fillet with Char Grilled Vegetables
and a Chive Crème Fraiche

Inglewood

MANOR

Soups

Homemade Minestrone

Pea and Mint

Tomato and Basil

Scotch Broth

Wild Mushroom and Thyme

Broccoli and Stilton

Cheese

A cheese board can be placed on each table for the wedding breakfast or offered as a part of your evening buffet.

Board A

Blue Stilton

Cornish Yarg

Somerset Brie

Mature Cheddar

All served with cheese biscuits, grapes and celery

Board B

White Stilton with Blueberry or Shropshire Blue

Smoked Applewood

Garlic Herb or Camembert

Glenphilly Cheddar