

# WEDDING MENU SELECTOR SPRING - SUMMER

To create your own menu simply choose one starter, one main and one dessert for your wedding breakfast.  
Vegetarian and special dietary requirements will also be catered for.

## STARTERS

CHARGRILLED VEGETABLE TERRINE  
Semi dried tomatoes/basil oil

ROASTED PEACH, PROSCIUTTO HAM  
AND MOZZARELLA

SWEETCORN PANNA COTTA  
AND CRAB RILLETES  
Sweetcorn salsa

TOMATO GALETTE  
Black olive tapenade/walnut and parsley pesto

ROASTED ASPARAGUS  
Pinenut crumbed goats cheese/herb oil

SEASONAL HOMEMADE SOUP

## MAINS

ROAST LOIN OF PORK  
Roasted summer vegetables/potatoes/  
madeira sauce

BREAST OF DUCK  
Minted peas and asparagus/dauphinoise  
potatoes/blackberry sauce

SUPREME OF SALMON  
Provençale vegetables/crushed new  
potatoes/basil cream

ROAST BREAST OF CHICKEN  
Sweetcorn succotash/champ potato

STUFFED MOROCCAN SPICED AUBERGINE  
Carrot quinoa/harissa yoghurt

## DESSERTS

SUMMER BERRY AND  
PROSECCO TRIFLE

APRICOT AND ALMOND TART  
Vanilla cream

DARK CHOCOLATE MOUSSE  
Honeycombe/cherry compote

BAKED VANILLA CHEESECAKE  
Blueberry compote

CHEESE AND BISCUIT SELECTION  
Served with celery/grapes

# WEDDING MENU SELECTOR AUTUMN - WINTER

To create your own menu simply choose one starter, one main and one dessert for your wedding breakfast.  
Vegetarian and special dietary requirements will also be catered for.

## STARTERS

SMOKED DUCK BREAST  
Roasted cauliflower/raisin and apple salad

POTATO AND CAULIFLOWER  
CHEESE CROQUETS  
Beetroot relish/mustard sauce

STILTON AND PISTACHIO CHEESECAKE  
Poached pear/herb oil

BUTTERNUT SQUASH ARANCINI  
Saffron aioli

SEASONAL HOMEMADE SOUP

CAMEMBERT, FIG AND RED ONION TART

## MAINS

SLOW COOKED BELLY OF PORK  
Roasted winter ratatouille/dauphinoise  
potatoes/marsala sauce

CHORIZO CRUSTED SEA BASS  
Vegetable and cannellini bean stew

CHINESE SPICED DUCK  
Savoy cabbage/dauphinoise potatoes/plum sauce

LEMON AND THYME ROASTED CHICKEN  
Wild mushroom risotto

SPICED CAULIFLOWER AND  
CELERIAC LATTICE  
Cumin spiced potatoes/coconut sauce

## DESSERTS

PEAR AND PECAN TART  
Maple and toffee sauce

CHAI TEA AND WHITE  
CHOCOLATE PANNA COTTA  
Clementine compote

BRIOCHE BREAD AND BUTTER PUDDING  
Vanilla custard

SALTED CARAMEL MILK  
CHOCOLATE DELICE  
Spiced apple

CHEESE AND BISCUIT SELECTION  
Served with celery/grapes

# POPULAR WEDDING PACKAGE

## INCLUDES

- Marquee, reception room and course side terrace
- Three-course plated sit-down meal
- Bacon rolls for the evening
- Toastmaster
- Cake knife and stand
- White table linen
- A bucks fizz reception on arrival
- Half a bottle of wine per person on the table

## UPGRADES

- Champagne reception drink
- Prosecco
- Canapes
- Champagne to toast
- Chair covers
- Finger buffet
- Civil ceremony
- LED backdrop and memory ladder
- DJ hire

COMPLETE PACKAGES  
FROM £4999 Based on 50 guests



For more information email [maria@testvalleygolf.com](mailto:maria@testvalleygolf.com)