

# *The Woburn Hotel*

The following dishes are a collaboration of ideas and contributions from our brigade of Chefs under the guidance of Olivier Bertho, Executive Chef and Ben King, Senior Sous Chef.  
£48.00 per person

Please select one starter, one main and one dessert for your Wedding party.

## **Starter**

**White Onion Soup with Crispy Sweet Cured Bacon**

**Roasted Tomato Soup**

With Weald Way goat cheese tortellini (V)

**Plum Tomatoes, Basil and Mozzarella on Toasted Ciabatta**

With rocket and caper dressing (V)

**Crispy Tian of Prawns**

Crab mayonnaise and pea shoots

**Chicken Liver Parfait with Plum Chutney**

Toasted brioche and cress salad

**Gaspacho Terrine with Red Pepper Coulis** suppl. £ 2.50

And garlic crostinis

**Ham Hock and Foie Gras Terrine** suppl.£ 3.50

With beetroot piccalilli and lemon thyme grissini's

**Gravalax served with Blinis,** suppl. £ 3.95

Pickled cucumber keta caviar and sea relish dressing

**Pan fried Scallop with Sashimi Tuna** suppl.£ 4.50

Avocado mousse and Sakura cress

## **Intermediate course**

**Sorbets** suppl. £ 4.75

Raspberry and eldeflower

Peach schnapps

Mojito (lime sorbet, rum and mint granita)

# *The Woburn Hotel*

## **Main Course**

### **Roasted Corn Fed Chicken with Sauce Forestiere**

Creamed leek, peas and rosti potatoes

### **Pan Fried Pork Fillet with Cider Jus**

Swede mash, spinach and honey roasted parsnips

### **Grilled Sirloin Steak with Bourguignon Sauce**

Mousseline potatoes, glace carrots and French beans

### **Roast Loin of Cod with Pea Veloute**

Colcannon and crispy bacon

### **Braised Shank of Lamb with Rosemary and Red Currant Gravy** supl £ 3.75

Gratin Dauphinois and stuffed plum tomatoes

### **Roasted Duck Breast with Kumquat Compote** supl £ 3.50

Packchoi and croquette potatoes

### **Loin of Venison with Port and Cranberry Sauce** supl £ 8.50

Savoy Cabbage, jenga chips and roasted Chantenay carrots

### **Grilled Lock Duart Salmon with Sorrel Sauce** supl. £ 3.75

Artichokes puree and roasted cherry tomatoes

### **Pan Fried Guild Head Bream with King Prawn Risotto** supl. £ 3.50

And saffron veloute

### **Baked Sea Bass with Tomato and Basil Dressing** supl. £ 3.75

Rosti potato and spinach

# *The Woburn Hotel*

## **Vegetarian Main Course.**

### **Minted Pea, Leek and Asparagus tart. (V)**

Glazed with hollandaise and served with warm spring onion and potato salad

### **Tian of Aubergine, Tomato, Pepper and Rosti Potatoes (V)**

With Weald Way Goat Cheese and tomato dressing

### **Exotic Mushroom Risotto with Basil oil (V)**

Lord's of the hundred cheese shavings

## **Cheese Course** suppl. £ 3.50

Can also be used as dessert

Selection of 4 Cheeses with Celery, Grapes and cracker Biscuits

Baked Weald Way Goat Cheese on Caramelised onion bread and Cress salad (V)

Caramelised Onion Tart Tatin glazed with Somerset Brie

# *The Woburn Hotel*

## **Dessert**

### **Glazed Lemon Tart with Blackcurrant Coulis**

Raspberry and Elderflower sorbet

### **Irish Cream Cheese Cake with Caramel Ice Cream**

And chocolate sauce

### **Chocolate and Raspberry Eton Mess**

With langue de chat

### **Nougat Glace with Cherry Coulis** supl. £ 2.95

And pistachio nougatine

### **Warm Chocolate Tart with Blood Orange Sauce** supl. £ 3.05

And clotted cream

### **Assiette des Desserts** supl. £ 3.95

Chocolate brownie, vanilla crème brûlée & raspberry pavlova

### **Coffee, Tea and chocolate mint**

**With homemade fudge** supl. £ 1.00