

Rangeworthy Court Wedding Menu



To Start

Ragout of Melon with lime syrup
Charentais and Galia melon layered and served with our own lime syrup

Or

Thick Mushroom and Tarragon Soup
A selection of mushrooms cooked in garlic, white wine and fresh tarragon, finished with a dash of cream

Or

Smoked Salmon Rosette
Scottish traditional smoked salmon served on a bed of roquet and freshly grated horseradish salad.

Mains

Roasted Sirloin of Beef with Red Wine Sauce
Served with a mini herb Yorkshire pudding.

Or

Maize Fed Chicken Breast
Baked with fresh Thyme and served with confit sweet peppers and basil cream sauce.

A vegetarian option available on request

All main courses are served with a selection of vegetables and Roast Potatoes.

Dessert

Raspberry and Clotted Cream Pavlova
Freshly made meringue filled with raspberries and generous helping of Cornish clotted cream.

Or

Profiteroles
Soft choux pastry balls filled with cream and coated in rich warm milk chocolate sauce.

Or

A Selection of Cheese's
Served with biscuits and grapes

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Coffee and mints