

Rangeworthy Court Hotel  
Wedding Menu 2009

£39.50

**Starters**

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.

**Main Course**

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

*Or*

Pine Nut and Basil Crusted Halibut  
Baked in the oven and served with baby glazed onions.

*Or*

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

All main courses are served with a selection of vegetables and buttered new 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