

COLONEL FAWCETT

SAMPLE WEDDING MENU

Starters

Leek & Potato Soup, Crispy Leeks, Toast

Heritage Beetroot, Pickled Walnuts & Goats Cheese Salad

Smoked Ham Hock Terrine, Pickled Baby Vegetables, Sourdough

Mains

Cider Braised Pork Belly, Apple, Fennel, Black Pudding, Mustard Jus

Roast Chicken Breast, Tender Stem Broccoli, Spinach, New Potatoes, Jus

Squash, Red Onion, Grilled Courgette Tart, Mixed Leaves

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Eton Mess

Buttermilk & Vanilla Pudding, Rhubarb, Shortbread

This is a sample menu to give an indication of the menus we offer – prices available on request, dependent on requirements and the season.

Where possible all ingredients are seasonal. All meats are free range from small farms in Wales or Hereford such as Daphne's & Tudge's. Fish is sustainably caught on the east coast of the United Kingdom by Marr Fish.