



# WADDES DON

## **Autumn Menus**

### **Menu One**

#### **Canapés**

Garlic Bean Brandade and Crudities  
Filo Purses of Vegetable Julienne with Ginger and Lime  
Cherry Tomato and Truffle Oil Tartlets  
Chicken and Smoked Paprika Skewers with Spiced Tomato Salsa  
Smoked Salmon and Leek Tartlets  
Mini Yorkshires with Rare Roast Beef and Horseradish  
Goats Cheese and Red Onion Marmalade Tartlets

#### **Wedding Breakfast**

Sweet Potato Soup

Roast Loin of Gloucester Old Spot Pork with a Prune, Apple and Calvados Stuffing  
Served with Broccoli

Wedding Cake

#### **Evening Food**

A Selection of Cheeses served with Celery, Grapes and Warm Country Breads  
Fresh Fruit Bowl  
Pates - Waddesdon Country Terrine and Chicken Liver Parfait  
Vegetarian Tarts  
Mediterranean Tarte Fine with Basil

### **Menu Two**

#### **Wedding Breakfast**

“Landaise” Salad of Smoked Duck Breast,  
Confit Duck and Pan fried Gesiers

Roast Fillet of Beef with Onion Mash, Daube of Beef,

Rothschild Gravy, Savoy Cabbage

Trio of Desserts:

Apple and Blackberry Crumble

French Apple Tart

Apple and Calvados Sorbet

Coffee, Tisanes and Waddesdon Mint Thins