



# WADDESDON

## **Spring Menus**

### **Menu One**

#### **Wedding Breakfast**

##### **Anti-Pasti:**

Garlic King Prawn Skewers

Tomato, Mozzarella and Sun-Dried Tomato Salad

Plate of Italian Meats

Smoked Salmon and Smoked Trout Roulade with Herb Salad and Citrus Mayonnaise

Served with Country Breads

Roast Loin of Lamb with Gratin Dauphinoise;

Seven Hour Braised Lamb with Rothschild Red Wine Jus,

Asparagus Spears, Sugarsnaps and Peas with Mint

Trio of Desserts:

White Chocolate Tiramisu

Chocolate and Walnut Negrita

Vanilla Pannacotta

Coffee, Tisanes and Waddesdon Mint Thins

### **Evening Food**

#### **Thai Finger Buffet**

Baked Mushrooms with Coconut, Lime & Chilli

Pork and Nam Pla Spring Rolls with Thai Dipping Sauce

Thai Crab Cakes with Sweet Plum Relish

Prawn Wontons with Chilli and Lemongrass

Miniature Crab and Ginger Samosas

Vegetarian Spring Rolls with Thai Dipping Sauce

Fried Sticky Rice Cakes with Chilli and Lime

### **Cheese Buffet**

A Selection of West Country Farmhouse Cheeses served with  
Celery, Grapes and Warm Country Breads

Fresh Fruit Bowl

Quiches

Simple Salads

### **Menu Two**

#### **Canapés**

Cheese Straws

Anchovy Twirls

Olive Palmiers

Smoked Salmon and Dill Tartlets

Goats Cheese and Red Onion Tartlets

Home Roasted Curried Nuts

### **Wedding Breakfast**

Pan-fried Fillet of Wild Salmon with Sorrel Sauce

Roast Fillet of Beef Served with Crushed Potatoes and a Red Wine Jus  
Asparagus, Roast Garlic and Nettle Purée

Trio of Desserts:

Brandy Snap Basket with Chocolate Marquise

Blackcurrant Charlotte

Apricot 'Omelette Rothschild'

Coffee, Tisanes and Waddesdon Mint Thins

### **Evening Food**

Pig Roast