



wedding menu selector

*Heathcotes Outside are as passionate about the environment as they are about their food.
Wherever possible we will source your ingredients from our local growers and suppliers.
However it should be noted that this is subject to seasonal availability*



Menu Selector 1

Woodland mushroom and celeriac soup with vegetable crisps

*

Salad of crispy pancetta, asparagus, poached egg, Maltaise sauce

*

Salmon supreme, roasted beetroot, horseradish crème fraîche

*

Marinated prawns, avocado frittata

*

Potted ham, soft green peppercorns, tomato pickle

*

Puree of leek, potato and spinach soup

*Supreme of Goosnargh chicken, pancetta and mozzarella,
rösti potato, char grilled vegetables, basil sauce*

*

Confit lamb, crushed potatoes, baby spinach, garden peas

*

Baby gammon joint, parsley potatoes, root vegetables, mustard jus

*

Daube of beef, creamed potatoes, glazed carrots, red wine sauce

*

Slow roasted pork belly, carrot and parsnip puree, cider fondant, roasting juices

*

Baked fillet of salmon, viennoise crust, rissole potatoes, chive velouté

Black cherry and almond tart, cardamom anglaise

*

Dark chocolate torte, vanilla cream

*

Banana and butterscotch pudding, caramel sauce

*

Lime and lemon curd posset, spiced oranges

*

Heathcotes bread and butter pudding, apricot compote

*

Apple and ginger bread crumble tart, honeycomb cream

Coffee and chocolates

£26.00 per person including VAT

Please select one dish from each course to create your set menu, we are unable to offer a choice of dishes for our menus

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Menu Selector 2

Puree of white onion and cep soup, truffle oil

*

Tian of white crabmeat, gazpacho, dill cucumber

*

Thai prawn arancini, coriander butter sauce

*

Roasted tomato and pepper soup, basil puree, olive croutons

*

Confit Goosnargh duck, plum dressing, toasted sesame seeds

*

Potted salt beef, piccalilli

Roast rump of lamb, rosemary crushed potatoes, wilted greens, red wine jus

*

*Prime roast sirloin of beef, truffle mash, woodland mushrooms, green beans, red wine jus
(£3.50 supplement per person)*

*

Baked fillet of cod, Cheshire cheese rarebit, parsley creamed potato, blush tomato sauce

*

Tenderloin of pork, potato and parsnip rösti, glazed apple, sage gravy

*

Braised lamb shank, hot-pot potatoes, tarragon vegetables, puy Lentil jus

*

*Roast Goosnargh duck, fondant potato, beetroot and apple, baby spinach, Balsamic jus
(£3.00 supplement per person)*

Chocolate and raspberry tart, sugared pecan nuts, clotted cream

*

Citrus scented panna cotta, seasonal berries

*

Manchester tart, roasted banana

*

Fig and frangipane tart, cinnamon crème fraîche

*

White chocolate and Malteser cheesecake, malted chocolate sauce

*

Mulled fruit terrine, mango coulis

Coffee and chocolates

£30.00 per person including VAT

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