

Burnside Set Wedding Menus

Please select a set menu from the following options –

To Start

Cantaloupe and Charentais melon, Lychee puree, lime sorbet

Salad of Tomato, Buffalo Mozzarella, glazed pear and walnut dressing

Terrine of Salmon and prawn, Melba Toast and Corriander pesto

Sun Blushed tomato and French Brie tart, baby salad leaves, Basil infused dressing

Intermediate

Soup or Sorbet

Main Course

Pan Glazed Chicken Breast, Parmesan Mash, Madeira Jus

Roasted Fell Bred Rib of Beef, Rosti Potato, chateau vegetables, Yorkshire pudding and traditional gravy

Lightly Grilled Scottish Salmon Fillet, Parsley Crushed new Potatoes, Buttered Vegetables, Dill and Chive Butter

Fine Tart of Courgette and Tomato, Rocket Salad, balsamic Dressing

Dessert

Vanilla Pod Pannacotta, Raspberry Coulis, Sables Biscuit

Bitter Glazed Lemon Tart, Passion Fruit Coulis

Fresh Raspberry Cream Pavlova, Passion Fruit Coulis

Sticky Toffee Pudding with vanilla ice cream

Set Three Course Menu & Coffee £35.00 Per Person

Set Four Course Menu & Coffee £39.50 Per Person