



GRANTLEY HALL

WEDDING MENU

(PLEASE SELECT ONE CHOICE FROM EACH COURSE FOR ALL YOUR GUESTS)

Starters

SALT BAKED ARTICHOKE

Artichoke purée, shaved artichokes, soft poached hen egg, burnt onion powder, shaved Grano Padano (V)

DUCK & GOOSE LIVER TERRINE WITH SPINACH

Cognac & tea soaked dates with shallot confit, crisp sprout leaves & madeira glaze

HERB CRUSTED POACHED TROUT WITH PINK GRAPEFRUIT SEGMENTS

Samphire & green bean salad in a hazelnut dressing, barbecued grapefruit gel

SEARED SCALLOPS

Bisque purée, fresh apple & caviar, sourdough croutes, nasturtium flower

Main Courses

CANNON OF WILD VENISON

Pistachio crumb & cocoa nib, celeriac, beetroot & potato gratin, ale braised carrot, venison & juniper jus

CITRUS ROASTED HALIBUT LOIN

Wilted spinach, braised & charred leek, citrus, lilliput caper burnt butter with baby shrimp

HONEY ROASTED GRESSINGHAM DUCK BREAST

Orange & star anise braised chicory, sweet potato fondant, crispy duck skin, blackberry red wine duck jus

MAPLE ROASTED BANANA SHALLOT

Potato gratin, pearl barley with miso & shallot confit, charred Tenderstem broccoli & garden peas, miso & sherry dressing (V)

Desserts

BLACKBERRY & VANILLA CHEESECAKE

Elderberry cream, fresh blackberries

GRANTLEY HALL STICKY TOFFEE PUDDING

Vanilla ice cream, hot toffee sauce (V)

'MILLIONAIRE'S SHORTBREAD' VALRHONA CHOCOLATE CRÉMEUX

Whipped caramel cream, shortbread crumb

NUTMEG CUSTARD TART

Vanilla poached plums, caramel sauce (V)