

The following is a selection of what we can offer



HORS D'OEUVRES

Artichoke and Prosciutto Salad with Rocket
(Artichoke and Cucumber and Feta Salad with Rocket)

Asparagus, Quail Egg and Pancetta with Herb Dressing (*photo above*)
(V without Pancetta)

Butterfly Tiger Prawn served with Avocado Salad with Mango Relish,
Sweet Chilli dressing

Wadhams Gravlox of Salmon served with Potato and Rocket Salad
with Crème Fraîche and Horseradish Cream
(Smoked Tofu Salad served with an Oxford Sauce)

SOUPS

Hot or Cold Pear and Watercress Soup with Warm Goats' Cheese Crostini (V)

Clam and Vegetable Soup served with a Warm Pesto
(Vegetable Soup served with a Warm Pesto)

Butternut Squash Soup with Spinach and Roast Scallops
(Butternut Squash Soup with Spinach and Marinated Tofu)

Chilled Gazpacho with Flaked Oak Roast Salmon
(Chilled Gazpacho with Cucumber Ribbons)

RISOTTO

Wild Mushroom Risotto with Morel Mushrooms (V)

Parma Ham and Pea Risotto

Butternut Squash, Lime and Pancetta
(V without pancetta but with wild mushroom)

Chorizo Samphire King Prawn Risotto

SORBET

Minted Earl Grey

Strawberry and Lavender

FISH COURSE

Seared Fillet of Sea Bass with Wilted Spinach
served with Grape Cherry Tomato Salsa

Wadham Oak Roast Smoked Scottish Salmon
with Aubergine Confit and Tomato Butter Sauce

MAIN COURSE

Wadham Smoked Free Range Chicken served with Salsa Verdi, Crushed Potatoes,
Shallot Confit, Fine Beans, Air Dried Marinated Tomatoes
(Butternut Asparagus and Roasted Pepper Stack)

Pan-fried Duck Breast with Lime, Pineapple Sweet and Sour *
(Vegetable Egg Pancake Roll Sweet and Sour)

Green Herb Crusted Rack of Lamb served with Italian Vegetables and Spring Onion Mash
(Stuffed Slow Roasted Plum Tomatoes with Roasted Yam Salsfy and Italian Vegetables)

Fillet of Charolais Beef served with Dauphinoise Potatoes and Rocket Salad (*photo above*)
(Butternut Squash Asparagus and Roasted Pepper Stack with Sauté Morels and Wild Mushroom Farce)

Seared Marinated Tuna Steak with Wasabi, Wilted Bok Choi, Fennel, Spring Onion
and Pad Thai Noodles

SWEET COURSE

Warm Bitter Chocolate Tart with White Chocolate Sorbet (*photo above*)

White Chocolate Profiteroles with Hot Chocolate Sauce

Mango Parfait with Raspberry Coulis and Mango Purée

Lemon Curd Meringue Mille Feuille with Pink Grapefruit Pineapple