



## **FLORENCE ARMS WEDDING MENU**

**£39 per person**

### **STARTERS**

#### **MACKEREL**

Chargrilled mackerel, root vegetable tartare, salsa Verde

#### **HAM HOCK**

Ham Hock Terrine, House piccalilli, sourdough croutes

#### **ASAPARAGUS**

Chargrilled Asparagus, Poached Duck Egg, chervil and chive hollandaise

### **MAINS**

#### **STONE BASS**

Pan Fried Fillet of Stone Bass, Samphire and Herb Gnocchi, Green Pesto

#### **CHICKEN SUPREME**

Oven Baked Chicken Supreme stuffed with Sundried tomatoes, basil and garlic with Mediterranean vegetables and sautéed new potatoes

#### **SPRING GREEN RISOTTO**

Spring Green Risotto, Aged Parmesan crisps, green vegetables, green herb puree

### **DESSERTS**

#### **CRÈME BRULEE**

Classic Crème Brulee with fresh raspberries

#### **CHOCOLATE MOUSSE**

Dark Chocolate mousse, salted caramel sauce, biscotti

#### **APPLE CRUMBLE**

Chilled Apple Crumble



## FLORENCE ARMS WEDDING MENU

*£45 per person*

### **STARTERS**

#### **CURED SALMON**

Summer Berry Cured Salmon with orange and fennel salad

#### **CHICKEN LIVER PARFAIT**

Chicken Liver and Madeira Parfait, Homemade caramelised onion chutney, sourdough croutes

#### **GOATS CHEESE**

Goats Cheese mousse, oat and poppy seed crumb, glazed pearl onions, port syrup

### **MAINS**

#### **BAKED LING**

Oven Baked Ling, Risetti, Sea Vegetables, Sauce Vierge

#### **DUCK**

Oven Roasted Breast of duck, Confit duck leg, puy lentils, squash, Roasted Jus

#### **RAVIOLI**

Sundried tomato and ricotta, Provençale sauce, Aged parmesan

### **DESSERTS**

#### **LEMON TART**

Classic lemon tart with clotted cream and fresh raspberries

#### **STRAWBERRY CHEESECAKE**

Strawberry cheesecake, baked white chocolate and lime sorbet

#### **DARK CHOCOLATE PARFAIT**

Dark Chocolate and cherry parfait, textures of chocolate, cherry and kirsch sorbet