

Wedding Menu Choices

Starters

Smoked salmon served with capers, parsley and lemon
On a watercress salad accompanied by granary bread
£6.75

Trio of melon served with red fruits marinated in crème de cassis
£5.50

Course farmhouse pate served with a stack of Melba toast
And accompanied by Cumberland sauce
£4.95

Caesar salad served with rustic croutons, Caesar dressing
And crusty French stick
£5.25

Traditional prawn cocktail with home made Marie Rose sauce
And crusty wholemeal bread
£5.45

Roasted vegetable tart topped with goats cheese
And served with onion marmalade and vinaigrette dressing
£4.95

Intercourse

Soup of your choice £3.95

Sorbet - your choice of flavour £2.00

Consommé of your choice £4.50

Main Courses

Braised Rib eye steak, braised slowly in traditional ale
Served with onions, button mushrooms and fresh thyme
£12.95

Roasted loin of pork with apricot and spinach stuffing and
Madeira jus with jaufrette potatoes
£11.95

Chicken breast wrapped in bacon and served in a vermouth
And wild mushroom sauce
£10.50

Rolled fillet of sole poached with lemon and basil
Served with cherry tomatoes and finished with balsamic glaze
£11.95

Half roasted butternut squash filled with ratatouille
Baked with a herb crust and finished with roasted pepper coulis
£9.95

Three bean casserole topped with stilton dumplings
£8.75

Roast sirloin of beef served with Yorkshire pudding
Roast potatoes and real gravy
£12.50

All of the above are served with seasonal vegetables and new potatoes

Desserts

Profiteroles

Choux pastry balls stuffed with whipped cream
Topped with chocolate sauce
And finished with double cream

Baked Chocolate Cheesecake

Mascarpone cheese, rich dark chocolate and soft brown sugar
Blended together and baked in a ginger bread base
Finished with whipped cointreau cream

Home made Bourbon biscuits served with warm orange chocolate sauce

Old Mill Eaton Mess

Meringue, fresh whipped cream and raspberries
Mixed together and finished with raspberry coulis

Tangy lemon tart

Home made lemon tart served with clotted cream

Treacle sponge

Home made treacle sponge served with lashings of custard

All of the above desserts are priced at £4.95