alfresco

*Our **new** executive chef John Dickson, presents this seasons a la carte menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.*

Wedding Menu

STARTER

Confit of cherry vine tomato and balsamic Madona tarte tatin with roasted onion jam, ricotta Pedra Bianca, fresh basil oil and rocket salad (v)

Buffalo mozzarella and Mediterranean vegetable terrine served with a ratatouille chutney, homemade toasted bread, mesclan salad and a rich beetroot glaze (v)

Roasted Tuscan tomato and fresh herb soup served with an olive and Parmigiano croute (v)

Trio of salmon; smoked salmon mouse wrapped in smoked salmon with salmon caviar served with a lime, dill and Greek yoghurt dressing and poppy seed grissini

Tian of picked crab meat in a light fresh tarragon and chilli crème fraiche topped with a mango and chilli chutney

Pressed terrine of free range chicken and porcini mushrooms bound with poached leeks and sweet paprika peppers served with an onion chutney

Chicken and duck liver parfait with glazed Black Mission fig served with a Clementine and cinnamon dressing and warm brioche

Charentaise and cantaloupe melon with 24 month aged Parma ham served with a fresh raspberry vinaigrette dressing

SECONDI

Fresh asparagus risotto with an asparagus foam, tempura of market vegetables finished with grated Pandora Parmigiano (v)

Porcini mushroom, ricotta and aubergine tortellini served with a hint of nutmeg and baby leaf spinach (v)

Grilled Salmon filled with Rosary goats cheese and served with market vegetables bouquet and a nut free basil pesto cream sauce

Steamed fillet of Skate served with a leek fondue, red pepper butter and seasoned cream reduction

Noisette of lamb loin with a fresh mint, spinach and redcurrant farce served with a selection of market vegetables and a light fresh mint and redcurrant jus

Chargrilled corn fed chicken supreme with a spinach and wild mushroom gateaux served with linguini in a wild mushroom and cream sauce

Poached corn fed chicken bread filled with a fresh garden herb and chicken mouse served with a Colbert sauce

Pan fried aged beef medallions served with sautéed fois gras and a Choron béarnaise sauce

DOLCI

Rum and raisin crème brulee served with marinated raisin ice-cream

Dark chocolate truffle mouse served with chocolate sorbet

Warm apple tarte tatin served with Madagascan bourbon vanilla ice-cream

Fresh fruit summer pudding served with clotted cream ice-cream

Banana, Macadamia nut, Sussex honey and chocolate marquise served with a crème de menthe Anglaise

Assiete of fresh seasonal fruits served with a mango and passion fruit sorbet

Blueberry cheesecake served with a seasonal fruit compote a blueberry coulis

Platter of Regional and continental cheeses served with grape, celery and homemade chutney (£4.00 supplement)