

THE
BLACK BOY
INN

wedding MENU

Hors d'oeuvres

POACHED SCOTTISH SALMON

Smoked salmon mousse, lemon, caper & dill dressing, toasted sour dough

GOATS CHEESE WRAPPED IN PARMA HAM

With rocket, sun dried tomatoes, basil pesto and balsamic glaze

CHICKEN LIVER & BRANDY PARFAIT

With homemade apple chutney & oatcakes

SLOW COOKED PORK BELLY

Caramelised apple puree, smoked bacon lardon, pork jus

CREAM OF MUSHROOM SOUP

Homemade crusty rolls

MAIN COURSES

RUMP OF WELSH LAMB

Peas a la francaise, fondant potato & rosemary jus

BLACK BOY INN BEEF WELLINGTON

Potato Dauphinoise, thyme roast seasonal vegetables, parsnip puree, wholegrain mustard & red wine sauce

SEARED STONE BASS

Red pepper & chorizo puree, smoked paprika ratatouille, saffron potatoes, basil dressing. White wine beurre blanc sauce

BALLANTINE OF SWISS STYLE CHICKEN

Fondant potato, white wine & gruyere cheese cream

ROAST BUTTERNUT SQUASH RISOTTO

Roasted squash, parmesan shavings, micro leaves

SWEETS

PECAN PIE

With vanilla pod ice cream

DARK CHOCOLATE TORTE

Brandy snaps, star anise & vanilla pod ice cream

APPLE TART TARTIN

Butterscotch sauce, walnut & maple syrup ice cream

WHITE CHOCOLATE & VANILLA PANNA COTTA

Seasonal berry compote & honeycomb

CHEESE BOARD

Homemade chutney, grapes & oatcakes

Prices Include VAT

Chef de cuisine Edward Strickland

Service Not Included

THERE IS ALSO A SPECIALS BOARD IN THE RESTAURANT WHICH CHANGES REGULARLY AND WILL HAVE A VARYING ARRAY OF ITEMS ON IT