

# The Izaak Walton Hotel

## Wedding Menu Selector

### **Appetisers**

Creamed watercress and Stilton soup (v)

Chicken liver and brandy parfait, Melba toast, tomato chutney

Roasted tomato soup, sweet basil pesto(v)

Fan of honeydew melon, fruit coulis flavoured with Cointreau (v)

Wild mushroom and thyme soup, truffle oil (v)

Tian of smoked chicken, crème fraîche, coriander oil

Vegetable broth with pearl barley (v)

Asparagus and chervil soup, toasted almonds (v)

Traditional smoked salmon, capers, horseradish crème fraîche and lemon oil  
(£2.00 supplement)

Rosette of seasonal melon, compote of berries (v)

Cream of leek and potato soup with snipped chives (v)

Salmon and asparagus terrine, mustard seed and dill dressing  
(£2.00 supplement)

Prawn, celery and apple salad, Mari Rose sauce, walnuts

Warm salad of smoked chicken, bacon and mushrooms, seasonal leaves, herb croutons

**NB** Any of the listed soups can be chosen as a separate course and charged accordingly

**Sorbets** can be chosen as an intermediate course and are charged at £1.95 per person. You may choose from the following:

*Champagne, fruits of the forest, lemon and lime, mango or pink grapefruit*

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### **Main Courses**

Pan fried breast of chicken, wild mushroom, tarragon and sherry cream

Traditional roast turkey partnered with bacon roll, chestnut seasoning and cranberry sauce

Herb crusted rack of English lamb, rich redcurrant and rosemary glaze  
(£3.00 supplement)

Breast of guinea fowl with an apricot and pine nut farce, mushroom and button onion sauce flavoured with lemon thyme

Fillet of salmon with a turmeric, tarragon and tomato cream sauce

Roast sirloin of beef accompanied by Yorkshire pudding and horseradish sauce

Escalope of pork, lightly breadcrumbed with a grain mustard sauce

Lemon sole fillets with a Bonne Femme style sauce, white wine, mushrooms, onions, parsley and cream

Classical Beef Wellington, wrapped in puff pastry with a mushroom Duxelle, rich red wine and tarragon glaze  
(£5.00 supplement)

Noisettes of lamb with garlic and rosemary mash, tomato and anchovy glaze  
(£3.00 supplement)

Honey glazed Gressingham duck breast, cracked black pepper and brandy cream

Roast loin of pork, apricot and sultana seasoning, Bramley apple sauce

### **Vegetarian options**

Wild mushroom and pea risotto, shaved parmesan cheese

Local oatcake, creamed leeks, mushrooms and Hartington Stilton

Spinach and ricotta tortellini, chives, cream and truffle oil

Goats cheese, pine nut and tomato strudel, pesto cream

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## **Desserts**

Dark chocolate tart, orange sorbet

Iced mango parfait, fruit coulis

Cream filled Choux buns, butterscotch sauce

White chocolate and dark chocolate terrine

Glazed lemon tart, lime crème fraîche

Sticky toffee pudding, warm toffee sauce

Seasonal berry Pavlova, Crème Chantilly

Baileys cheesecake

Seasonal fruit salad laced with Drambuie within a brandy snap basket