



Wedding Menu 3

Starters

Crayfish cocktail, bloody Mary dressing, brown bread and butter
Pork and pistachio terrine, Somerset apple chutney and homemade cider bread
Smoked duck salad with watercress and orange
Home cured smoked salmon, wasabi crème fraiche, toasted ciabatta
A dipping plate of houmous - our own marinated olives, carrot and halloumi fritters with a coriander dip, sun dried tomatoes and a sweet potatoes houmous, with pitta crisps

Mains

Pork belly, confit garlic mash, spring greens, apple sauce, crackling and cider gravy
Slow braised beef short ribs with horseradish dumplings, red wine gravy, roast potatoes and a fresh vegetable selection
Oven roasted chicken breast with potato rosti, creamed leeks, and a pancetta and wild mushroom sauce
Moroccan spiced cauliflower steak, caramelised cauliflower puree, garlic and shallot buttered greens, lemon and coriander yogurt, pomegranate toasted almonds
Roasted sea bass with chive crème fraiche on Jerusalem artichoke puree, and roasted baby potatoes

Puddings

Apricot clafoutis with vanilla crème
Strawberry shortcake castle
A trio of puds – Rich chocolate mousse, caramelised apple tart and raspberry basket

£46.00 per person

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