



Wedding Menu

SAMPLE

THE STRAFFORD ARMS £54.95pp

Starters

ORANGE & LEMON INFUSED BUFFALO MOZZARELLA SALAD (V)
heritage tomatoes, chargrilled aubergine & courgette, wild garlic dressing

DUCK LIVER PARFAIT (TGF)

pistachio & almond crumb, truffle butter, sourdough

TRIO OF SCALLOPS

black pudding, pea puree

Mains

BEEF WELLINGTON (GF)

dauphinoise potato, baby carrots & leeks, hipsi cabbage, redwine jus

SWEET POTATO & BUTTERNUT SQUASH FILO PARCEL (V)

root vegetables, vegetarian jus

PARSLEY & THYME CRUSTED SEABASS

wild mushroom & truffle risotto

Dessert

DOUBLE CHOCOLATE FONDANT (V)

white & dark chocolate glaze, vanilla brownie ice cream

CLASSIC STICKY TOFFEE PUDDING (V)

vanilla bean ice cream, fresh fruits

YORKSHIRE CHEESEBOARD (V)

charcoal Briquette, Wensleydale, Yorkshire Fettle, Yorkshire Blue cheese, figs,
apple, chutney, butter & crackers

