

AUTUMN

Wedding Menu

THE HANKELow

£37PP

TO START

GOATS CHEESE AND RED ONION TARTLET
Roasted figs, dressed rocket (v)

CARAMELISED CAULIFLOWER AND CHEDDAR SOUP
Crusty roll and farmhouse butter (v, gfo)

CHICKEN LIVER PÂTÉ
Plum chutney, toasted brioche, balsamic shallot

MAIN EVENT

COD LOIN
Served with crushed new potatoes and samphire in a white wine sauce with lemon oil (gfo)

WILD MUSHROOM RISOTTO
Shaved parmesan, pickled king oyster (gf, v)

CORN-FED CHICKEN SUPREME
Potato pave, buttered Savoy cabbage, red wine jus

TO FINISH

STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice cream

RASPBERRY BLONDIE
Italian meringue, toasted almonds, lemon sorbet

LEMON POSSET
Vanilla shortbread and berry compote (gfo)

THE
WHITE LION
Hankelow

AUTUMN

Wedding Menu

THE CHESHIRE

£42 PP

TO START

TOMATO AND ROASTED RED PEPPER SOUP

Farmhouse butter, focaccia roll (v, veo)

DUCK LIVER PÂTÉ

Pickled silverskin onion, onion marmalade, Melba toast (gfo)

PAN-SEARED SCALLOPS

Cauliflower purée, curried chickpea (gfo)

MAIN EVENT

LAMB RUMP

Dauphinoise potatoes, buttered greens, goat cheese stuffed red onion, red wine jus

RICOTTA STUFFED CHICKEN BALLOTINE

Potato terrine, tenderstem broccoli, Breton sauce (gf)

BUTTERNUT, FETA AND POPPY SEEDS

Risotto, toasted pinenuts (v, veo, gf)

HERB-CRUSTED HAKE

Onion puree, crab cake, wilted spinach

TO FINISH

DARK CHOCOLATE BROWNIE

Pistachio, praline, vanilla bean ice cream (gfo)

STICKY TOFFEE PUDDING

Butterscotch sauce, brandy snap, vanilla ice cream

MANGO PANNA COTTA

Orange sorbet, shortbread crumble (gfo)

THE
WHITE LION

Hankelow