SPRING / SUMMER Wedding Menu

THE HANKELOW

TO START

LEEK AND POTATO SOUP Served with a crispy duck egg and chive oil

CHICKEN TERRINE
Apricot jam, pickled radish and toasted ciabatta

CHARGRILLED CIABATTA
With smashed avocado, green chilli, rocket and chickpea salad

MAIN EVENT

CAULIFLOWER STEAK
Served with a Romesco sauce, crispy kale, herba salata, cauliflower purée and fennel slaw

CHICKEN SUPREME
Fondant potato, chard shallot, buttery Savoy cabbage and a red wine jus

HERB CRUSTED HAKE
With an onion purée, sauté potatoes and samphire

TO FINISH

DARK CHOCOLATE MOUSSE Hazelnut praline and sour raspberries

VANILLA CRÈME BRÛLÉE Served with lemon shortbread and fresh strawberry

WARM HONEY AND GINGER CAKE Brandy snap and a scoop of tarragon ice cream

THE

WHITE LION

Hankelow

SPRING / SUMMER Wedding Menu

THE CHESHIRE

TO START

ROASTED RED PEPPER AND HERITAGE TOMATO SOUP A drizzle of basil oil and Focaccia roll

BEETROOT GRAVALAX
Salt baked beetroot, endive and red vine sorrel and orange segments

SMOKED DUCK AND HAM TERRINE With poached pear a walnut crumble and fig purée

MAIN EVENT

1 4 HOUR BEEF SHIN Served with a horseradish mash, carrot purée, tender stem, onion marmalade and red wine jus

BALLOTINE CHHICKEN
Stuffed with mushroom and spinach and served with dauphinoise potatoes, glazed carrot and a garlic jus

SUN BLUSHED TOMATO, DILL AND ASPARAGUS RISOTTO With an apricot gel and toasted pine nuts

TO FINISH

SICILIAN LEMON TART
White chocolate cremeux and blackberry compote

BRIOCHE TREACLE TART Cherry jam and vanilla bean custard

DARK CHOCOLATE DELICE
With freeze dried raspberry, salted caramel and clotted cream

THE

WHITE LION

Hankelow