

WINTER

Wedding Menu

THE HANKELow

£37PP

TO START

ROASTED TOMATO AND SWEET PEPPER SOUP
Charred tomatoes and crusty roll

CHICKEN LIVER PARFAIT
Onion marinade and brioche

FIG AND WHIPPED GOATS CHEESE TART
Hazelnut crumble

MAIN EVENT

CHICKEN SUPREME
Served with dauphinoise potatoes, buttered savoy cabbage and a red wine jus

BUTTERNUT SQUASH RISOTTO
Crispy sage leaf, lemon oil and a parmesan crisp

PAN FRIED SEA BASS
Crushed new potatoes, kale and oasted vine tomatoes

TO FINISH

DARK CHOCOLATE BROWNIE
Served with white chocolate ice cream and boozy cherries

VANILLA PANNA COTTA
With a kiwi and basil salsa

TREACLE TART
With salted caramel and honeycomb ice cream

THE
WHITE LION
Hankelow

WINTER

Wedding Menu

THE CHESHIRE

£45 PP

TO START

VENISON TARTAR

Wild mushroom ketchup and warm coriander flat bread

SMOKED MACKEREL

Pickled beetroot salsa and caper crème fraîche

CARAMELISED CAULIFLOWER AND CHEDDAR SOUP

With a basil pesto and onion scone

MAIN EVENT

SLOW COOKED CRISPY PORK BELLY

Caramelised onion and chive mash, maple glazed carrots, crispy kale and a red wine jus

PAN ROASTED COD LOIN

Lemon and asparagus orzo risotto and buttered brown shrimp

SWEET POTATO AND ROASTED CHICKPEAS TAGINE

With falafel balls and tahini

TO FINISH

STICKY TOFFEE PUDDING

Honeycomb, toffee sauce and vanilla bean ice cream

LEMON CURD CRÈME BRÛLÉE

Orange biscotti and berry compote

BOOZY RASPBERRY FRANGIPANI TART

Warm crème anglaise and clotted cream

THE
WHITE LION

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