

Royal Hotel



WEDDING MENU 3

GOATS CHEESE AND CARAMELIZED ONION SALAD (v)

With Balsamic Vinegar

FAN OF HONEYDEW MELON

Dressed with a luscious Fruit Coulis

CHICKEN LIVER PATE

With Oatcakes and Redcurrant Jelly

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TOMATO & LEEK SOUP (v)

COCK A LEEKIE SOUP

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ROAST RIB EYE OF BEEF

Served with a Yorkshire Pudding and Bordelaise Sauce

HALIBUT FILLET

Grilled and served with a Pernod & Caper Sauce

BAKED GAMMON

Honey Roast Ham served with a Warm Plum Chutney

VEGETABLE COUNTRY PIE (v)

Puff Pastry with Seasonal Vegetables in a creamy sauce

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TABLET ICE CREAM

With a Fan Wafer

BAILEYS CHEESECAKE

Served with Chantilly Cream

ISLAND CHEESE PLATE

Served with Oatcakes

TEA, COFFEE AND PETIT FOURS

£32.95 per person

