

1.  
SOMEWHERE HIGH  
ABOVE MANCHESTER

**Wedding Menu**

*£55 per person*

*We invite you to select one starter, one main course and one dessert for your full party to dine from*

**Starters**

- Lightly smoked salmon, baked & raw fennel salad, orange & bottarga
- Carpaccio of Cumbrian beef fillet, olive caramel, wasabi emulsion & pickled beetroots
- Pea panna cotta, macerated beetroot & tapioca crisp (v)
- Wild mushroom & leek tart with honey mustard dressing & dandelion (v)
- Roasted cauliflower and grain salad, pistachios & pomegranate (vegan)
- Slow poached lobster ballotine with red pepper jus, compressed cucumber & hazelnut (£10 supplement)
- Duck liver & ham knuckle terrine, creamed vinaigrette, truffle & watercress (£12 supplement)

**Mains**

- Baked spiced salmon, broccoli puree, summer cabbage, crispy shallots & candied lemon zest
- Pan-fried seabass with spring greens & seafood laksa
- Roast rump of lamb, lyonnaise potatoes, aubergine béarnaise & madeira jus
- Slow cooked chicken forrestier, baby vegetables & thyme jus
- Saffron and broad bean risotto with crispy parmesan & poached egg (v)
- Swiss chard cannelloni & ricotta (v)
- Edamame bean stuffed Portobello mushroom, beetroot ketchup (vegan)
- Roast halibut with scallops, mushrooms, pancetta, pine nut bread crumbs & red wine jus (£12 supplement)
- Slow cooked fillet of beef, pommes maxim, king oyster mushroom, bourguignonne sauce (£15 supplement)

**Desserts**

- Fruit salad
- Lemon tart
- Lime tartlet, fresh strawberries, basil ice cream
- Vanilla crème brûlée, crumble & cherry sorbet
- Chocolate nemesis, caramelised white chocolate ice cream
- Strawberries, tomatoes & ginger salad, basil sorbet
- Crema Catalana, wild strawberries & lime

**Cheese**

- Selection of the Finest Seasonal Cheeses produced in the British & Iris Isles  
served with assorted biscuits, chutney, grapes & celery