

LACE MARKET HOTEL

Nottingham

Simply Lace

Wedding Menu Selector

£60 per person

**Glass of Prosecco on arrival
Half a bottle of wine per person**

Starters

Shellfish bisque, sourdough croutes, lobster butter

Cannelloni of Smoked salmon, cucumber and monkfish ceviche, caviar dressing

Terrine of Gloucester Old Spot and foie gras, hazelnut paint, lavash bread, celeriac puree

Salad of crayfish, mango and lobster, frozen vegetables and Bloody Mary dressing

Chicken liver and Marinated Landes foie gras, brioche, prune chutney and peppered butter

Mains

Monkfish tail rolled in summer herbs, lemon pommes Anna, broccoli, pine nuts and iberico ham

Loin of Gloucester Old Spot, filled with wild mushrooms, buttered cabbage, Granny Smith apples and celeriac dauphinoise

Fillet of Beef Wellington, parmesan and truffle mash, spiced carrot and button mushrooms

Fillet of Wild Line caught Seabass, lemon and basil gnocchi, peas, salsify and shellfish cream

Risotto of girolles, cauliflower textures and black truffle shavings

Dessert

Apple terrine, toffee apples, calvados and Granny smith tart

Cold Chocolate fondant, espresso mousse, praline biscuits

Banana galette, dark rum syrup, banana mousse and dried chocolate

Baked Alaska, gariguettes strawberries, tonka bean meringue, almond gel

Selection of British and French artisan cheese, quince paste, celery batons, grape and prosecco jam