

LACE MARKET HOTEL

Nottingham

Simply Lace

Wedding Menu Selector

£50 per person

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

Starters

Spring pea and broad bean soup with crab tortelli

Cannelloni of carrot, roasted and pickled beets, cucumber and fennel bread

Warm tart of oxtail, pork belly and stilton, rocket leaves and paprika dressing

Home smoked salmon pave, pickled carrots, shaved fennel and lemon

Terrine of Gressingham duck, piccalilli, walnut toast

Mains

Cumin roast Cornish monkfish tail, blushed tomatoes, crushed potatoes, spinach and pancetta

Guinea fowl supreme, rosemary dauphinoise, confit garlic, carrot, sweet corn and orange scented sauce

Mustard glazed Barnsley chop, crispy lamb belly, champ potatoes, buttered seasonal greens, and cooking jus

Anise marinated salmon, scallop, crayfish and mussel chowder, saffron rouille

Roasted vegetables and salt baked beetroot tart, balsamic paint, wild mushrooms and crème fraîche

Dessert

Cherry and Kirsch frangipane, tonka bean icing, fruit pastilles and jam

Summer pudding, apple carpaccio, orange sour cream

Hot chocolate fondant, banana ice-cream, passion fruit tuilles

Raspberry and Oloroso sherry trifle, lemon syllabub, candied peel and black olive shortbread

Lemon sabayon pots, honey ice-cream, fruit granola