

# Gold Package

## Starters

### **Gin And Tonic Cured Salmon**

*with Pickled Cucumber & Baby Leaf Herb Salad*

### **Pork And Apple Terrine**

*with a Pork Quaver*

### **Beetroot Salad**

*with Chicory & Sesame Tuile*

### **Stilton & Apple Salad**

*with a Honey Dressing*

### **Carrot Risotto**

*with Black Garlic & Corriander*

### **Chicken Pearl Barley Miso Broth**

### **Cauliflower & Truffle Velouté**

*with a Parmesan Crisp*

### **Honey Soy Marinated Duck**

*with a Pomegranate Dressing  
Baby Herb Salad*

## Mains

### **Roasted Cod**

*with Champagne Sauce & Sea Herbs*

### **Roasted Sirloin Of Beef**

*with a Yorkshire Pudding, Braised Red  
Cabbage, Confit Carrots & Honey  
Roasted Parsnips*

### **Beef Wellington**

*with Wilted Spinach, Olive Oil Mash  
& Wild Mushrooms (Supp £6)*

### **Salmon En Crouete**

*with Asparagus & Dill Cream*

### **Lamb Rack**

*with Savoy Cabbage, Bacon &  
Garlic Cream*

### **Pepper And Tomato Pithivier**

*with Ratatouille*

### **Spinach And Ricotta Raviolo**

*with Watercress Dressing*

### **Smoked Tofu**

*with a Traditional Caponata Smoked  
Hake Kedgeree*

## Dessert

### **Chocolate Mousse**

*with Bitter Cherries & Chocolate Genoise*

### **Mango & Orange Trifle**

### **Lemon Tart**

*with Raspberry Sorbet*

### **Coconut & Vanilla Mousse Cake**

### **“Arctic Roll”**

*with Pineapple Salsa*

### **Pear & Almond Tart**

*with Roasted Pears*

# Weddings

## AT THE WINDWHISTLE

*Our delicious food, locally sourced where possible, is prepared freshly by our team of chefs for your big day.*

*For the Gold package, please choose 5 starters, 5 mains and 5 desserts choices for your guests to choose from.*

*If there are any specific allergies or dietary requirements amongst your guests please do let us know and we'll be happy to adapt dishes to accommodate these.*