

# Silver Package

## Starters

**Chicken & Leek Terrine**

**Smoked Salmon & Chive Roulade**

**Baked Camembert**

*wrapped in Serrano Ham (V Leek)*

**Red Onion Tart**

*with Rocket & Fig Salad*

**Crabcake**

*with Chilli & Lime Salsa*

**Welsh Rarebit & Beer Pickled Onions**

**Goat's Cheese Bruschetta**

*with Marinated Olives*

**Pulled Brisket**

*with Croutes & Mushroom Crumb*

## Mains

**Slow Cooked Blade of Beef**

*with Olive Oil Potato &  
Roasted Cauliflower*

**Salmon**

*with a Herb Crust & Rissolle Potatoes*

**Sticky Sesame Cauliflower**

*with BBQ Honey sauce & Roasted Onions*

**Slow Roasted Pork Belly**

*with Roasted Fennel, Crackling &  
Potato Gratin*

**Smoked Mushroom Fettucine**

*with Truffle & Pecorino*

**Roasted Duck Breast**

*with Fondant Potato & Port  
Braised Cabbage*

**Marinated Tofu**

*with Houmous, Parsnip Crisps & Soy*

**Roasted Aubergine**

*with Miso Mayonnaise, Crispy  
Onions & Quinoa*

## Dessert

**Warm Treacle Tarts**

*with Clotted Cream*

**Cheese Board**

*Selection of Regional & Local Cheese,  
Chutney & Apple*

**Lemon Posset**

*with Shortbread*

**Dark Chocolate Fudge Cake**

*with Salted Caramel Ice Cream*

**Bailey's Bread & Butter Pudding**

**Orange Brûlée**

**White Chocolate Mousse & Cookie**

**Banoffee Pie & Caramelised Banana**

# 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 Silver package, please choose 4 starters, 4 mains and 4 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.*