

TRENT BRIDGE

EST. 1838

WEDDING MENU

Menu 1 – best of British

Smoked salmon on wholemeal bread, served with lemon dill crème fraîche

Pan-roasted chicken breast

Parsnip mashed potato

Glazed carrots, slow-roasted shallots

Bacon and thyme jus

Lemon and raspberry shortcake

Fairtrade coffee and mints

£27.50 per person

Menu 2 – classic combinations

*Confit of duck breast with grilled aubergine, served with
homemade walnut bread and sticky marmalade*

Juicy pork loin wrapped in parma ham

Tomato, basil and chive compote

French bean salad

Dauphinoise potatoes

Passion fruit tart and mandarin sorbet

Fairtrade coffee and petit fours

£32.50 per person

all prices include VAT



WEDDING MENU

Menu 3 – simple sophistication

Carpaccio of locally reared beef, white truffle and Parmesan watercress

Rosemary-scented lamb

Pea and mint purée and baby carrots

Confit potatoes and Balsamic jus

Classic vanilla crème brûlée

Fairtrade coffee and petit fours

£39.50 per person

Wedding menu 4 – haute cuisine

Seared scallops, pomegranate and broad bean salad, vanilla emulsion

Fillet of beef

Fondant potato

Mushroom gratin and savoy cabbage

Trio of desserts: chocolate pudding, chocolate mousse and chocolate brownie

Fairtrade coffee and petit fours

£49.50 per person

