

Weddings

AT THONOCK PARK



Lakes
MENU

STARTERS

GOATS CHEESE TART

With tomato chutney, salad leaves & balsamic vinegar

PRAWN COCKTAIL

Freshwater prawns, salad leaves, Marie rose sauce & wholemeal bread

THAI FISHCAKES

In a lemon and pepper batter, with oriental salad & sweet chilli sauce

DUCK & GRAND MARNIER PATÉ

With a citrus dressed salad, onion chutney & toasted brioche

MAINS

BREAST OF CHICKEN

stuffed with sundried tomato, mozzarella cheese, wrapped in bacon & served with a red wine sauce

PAN ROASTED PORK FILLET

With a root vegetable mash & calvados sauce

BAKED SALMON

In filo pastry with crushed new potatoes & Hollandaise sauce

ROAST SEABASS

With Indian spiced potatoes, citrus crème fraîche & oriental salad

BRAISED LAMB SHANK

With herb mashed potato & a redcurrant & rosemary sauce

BAKED COD LOIN

With Lyonnaise potatoes and ratatouille of vegetables

DESSERTS

DARK CHOCOLATE PROFITEROLE

With a warm chocolate sauce

WARM CHOCOLATE BROWNIES

With vanilla ice cream

TREACLE SPONGE

With a custard sauce

STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream

APPLE & FRUIT CRUMBLE

With a custard sauce

MIXED BERRY PAVLOVA

With vanilla cream & mango coulis

LEMON TART

With raspberry sorbet

CHEESECAKE

The flavour of your choice, with vanilla ice cream

ONE MENU OPTION FOR EACH COURSE TO BE SELECTED
WITH ONE VEGETARIAN ALTERNATIVE FOR GUESTS

Please inform a member of staff if you have any specific dietary requirements, which we are happy to cater to.