

# Weddings

AT THONOCK PARK



Solheim  
MENU

# STARTERS

## CROWN OF MELON

*Melon pearls, strawberries, raspberries & lemon sorbet*

## KING PRAWN COCKTAIL

*Succulent poached king prawns, lemon & dill mayonnaise, salad leaves & granary bread*

## BAKED GOATS CHEESE

*Served on garlic ciabatta, with onion chutney & a cherry tomato salad*

## SEAFOOD PLATTER

*Smoked salmon, prawn Marie rose sauce & mackerel patè, with salad leaves & granary bread*

## SAUTÉED WILD MUSHROOMS

*On toasted brioche with a white wine & coarse mustard sauce*

---

# MAINS

## BRAISED LAMB SHANK

*With herb mashed potato & a redcurrant & rosemary sauce*

## LOIN OF LAMB

*With a Yorkshire Pudding and rich gravy*

## MEDALLIONS OF BEEF

*With a horseradish mash, sautéed wild mushrooms & a port sauce*

## FILLET OF BEEF WELLINGTON

*Fillet of beef baked in puff pastry with liver pâté, bacon and a red wine sauce*

## ROAST SEABASS

*With Indian spiced potatoes, citrus crème fraîche & oriental salad*

---

# 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.