

WELCOME

We hope you will enjoy today's tasting event, and trust you will find it to be a useful and enjoyable experience.

By now, you should have already sampled some of our home made canapés with a glass of Bucks Fizz.

We would now like to invite you to sample a variety of our contemporary and traditional dishes from the deluxe and premier packages, all of which are available for you to choose for your wedding day.

We have selected a range of wines to compliment your food from our new wine list. Our Events Team will be offering you these at your table today. We do have the remaining selection of wines available for tasting as well.

Additionally, one of our highly recommended photographers will ask if you would like your picture taken this afternoon, and will then be delighted to post you a complimentary copy-look upon it as your first wedding photograph!

There will be an opportunity at the end of the tasting to ask us any general questions, so please feel to raise anything either then, or of course during the service itself.

We recommend after this event you arrange a meeting with our friendly Coltsford Mill team, (Jane, Ashleigh or Linda), to discuss your personal event and menu arrangements in detail. Mon to Fri 8am to 2pm.






























Best Wishes

Jane Norris

Events Manager

Galloping Gourmet

OUR PACKAGES AT A GLANCE

	Standard	Deluxe	Premier
Drinks Reception			
Bucks Fizz			
Pimms, Mulled wine			
Bellinis			
Canapes			
Wedding Breakfast			
Standard Menu			
Deluxe Menu			
Premier Menu			
House Wine			
Deluxe Wines			
Premier Wines			
Cava Toasting drink			
Champagne toasting drink			
Cheeseboard			
Coffee			
Truffles			

22nd Nov 2008

Tasting Fine Food at Coltsford Mill

MENU

Hosted by
Galloping Gourmet



WINE MENU

Deluxe Wines - White

Casa la Joya Sauvignon Blanc, Chile
A zesty Sauvignon Blanc with hints of tropical and citrus fruit flavours.

Short Mile Bay Chardonnay, S.E. Australia
A superbly versatile wine, which having undergone some oak-ageing has a sweet, vanilla character that marries well with its subtle tropical fruit flavours.

Premier Wines - White

Kleine Zalze Bush Vines Chenin Blanc, S. Africa
Ripe, tropical-fruit flavoured Chenin.

Houghton Private Bin Chardonnay-Verdelho, Western Australia
This fresh, fruity, unoaked wine is made using a blend of 62% Chardonnay and 38% Verdelho Hints of melon, guava and tropical fruit.

Deluxe Wines - Red

Casa la Joya Cabernet Sauvignon, Chile
Ripe blackcurrant fruit with a hint of mintiness.

Berri Estate Shiraz, S.E. Australia
The grapes for this wine are sourced from the Riverland and Murray-Darling regions of Australia and the end result is a deeply coloured wine with plenty of spicy fruit.

Premier Wines - Red

Etchart Privado Malbec, Argentina
A rich, yet very soft and juicy example of what many regard as Argentina's most successful red grape. Aged for 6 months in oak,

Veramonte Reserve Cabernet Sauvignon, Chile
A deep-coloured, rich blackcurrant-flavoured Cabernet-Sauvignon selected from low-yielding vines in the warm Maipo Valley. Aged 8 months in French and American oak barrels, the resultant wine is deliciously smooth.

CANAPES

Spinach & Filo Parcels served with a sweet chilli sauce.

Mini jacket potatoes with bacon & cheese filling.

Smoked salmon on Rye bread with Cream Cheese.

Poached quail egg Florentine.

Hoi Sin braised pork belly.

Parmesan shortbread, cured salmon and pickled pink ginger also with mozzarella and sun blushed toms with pesto for vegetarian.

Served with a glass of Bucks Fizz.

STARTER COURSE

Deluxe Menu

Woodland mushrooms & caramelized red onions served on a crute with a rocket garnish.

Pan fired fillet of trout in almonds with horseradish & beetroot sauce.

Smoked trout & salmon mousse.

Premier Menu

Duck breast marinated in chilli, honey & orange.

Avocado, dolce latte & plum tomato salad with a raspberry vinaigrette.

Choux bun filled with smoked haddock, prawn & horseradish sauce.

Etchart Privado Malbec, Argentina.

MAIN COURSE

Deluxe Menu

Roasted breast of Barbury duck with a honey, orange & Calvados sauce.

Sautéed salmon fillet marinated in chilli, soy with a crushed peppercorn & mixed spiced crust.

Corn-fed chicken stifed with mozzarella with a roasted pepper sauce.

Premier Menu

Beef wellington with Madeira sauce.

Dijon mustard & herb crusted rack of lamb with a rosemary & redcurrant sauce.

Deville tenderloin of pork stuffed with prunes, cured bacon, celeriac mash & cider sauce.

Vegetarian Menu

Rustic filo pie of roasted vegetables goats cheese & spicy tomato coulis.

Wild Mushroom Ravioli with a white wine & cream sauce.

DESSERT COURSE

Fruits of the forest syllabub with shortbread biscuits.

Heart-shaped pavlova with sweetened cream, seasonal berries & black current coulis.

Profiteroles filled with baileys cream & hot toffee sauce.

Sticky toffee pudding, caramel sauce.

Pineapple carpaccio, sweet chilli & ginger syrup, coconut ice cream.

Banana tart tatin, vanilla bean ice cream
Glazed Lemon tart, raspberry coulis.

