

## WELCOME

We hope you will enjoy today's Tasting Event, and trust you will find it 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 complement your food from our new wine list. Our Events Team will be offering you these at your table this morning. We also have the remaining selection of wines available for tasting.

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 - regard 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 during the service itself.

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

Best Wishes

*Jane Norris*

Events Manager

Galloping Gourmet

## OUR PACKAGES AT A GLANCE

January 17<sup>th</sup> 2009  
**Tasting**  
Fine Food at  
Coltsford Mill

	Standard	Deluxe	Premier
<b>Drinks Reception</b>			
Bucks Fizz	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Pimms, Mulled wine		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Bellinis			<input checked="" type="checkbox"/>
Canapés		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Wedding Breakfast</b>			
Standard Menu	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Deluxe Menu		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Premier Menu			<input checked="" type="checkbox"/>
House Wine	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Deluxe Wines		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Premier Wines			<input checked="" type="checkbox"/>
Cava toasting drink	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Champagne toasting drink			<input checked="" type="checkbox"/>
Cheeseboard			<input checked="" type="checkbox"/>
Coffee	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Truffles		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

# MENU



## 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

Trout fillet on a blini with horseradish & beetroot cream

Hoi sin braised pork belly

*Served with a glass of Bucks Fizz*

## STARTER COURSE

### Standard Menu

Prawn & crayfish cocktail in a filo basket served on a bed of baby leaves with a lime wedge

### Deluxe Menu

Woodland mushrooms & caramelised red onions served on a croûte with a rocket garnish

Warm leek & blue cheese tartlet

### Premier Menu

Smoked trout & salmon mousse

Duck breast marinated in chilli, honey & orange

Choux bun filled with smoked haddock, prawn & horseradish sauce

## MAIN COURSE

### Standard Menu

Fisherman's pie with smoked haddock & cod in a creamy white sauce and mash

### Deluxe Menu

Blackened salmon fillet marinated in chilli, soy with a crushed peppercorn & mixed spiced crust on crushed new potatoes

Corn-fed chicken stuffed with mozzarella with a roasted pepper sauce & mange tout

Medallion of fillet beef on a potato dauphinoise stack with a red wine jus

### Premier Menu

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

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

### Vegetarian Menu – Pre-ordered

Rustic filo pie of roasted vegetables goat's cheese & spicy tomato coulis

Wild mushroom ravioli with a white wine & cream sauce

Garlic roasted vegetable couscous

## DESSERT COURSE

Hot apple crumble with custard

Tarte au citron with chantilly cream

Fruits of the forest syllabub with a shortbread biscuits.

Heart-shaped pavlova with sweetened cream, seasonal berries & blackcurrant coulis

Profiteroles filled with Baileys cream & hot toffee sauce

Chocolate mousse mocha cup



## NOTES