



Beaufort House

Wedding Menu

Crab ravioli

Red pepper consommé

Pan fried scallops

Flat parsley mash & Marsala crab meat dressing

Home cured Scottish salmon

Wild cress bouquet, Keta caviar & saffron mayonnaise



Grilled fillet of beef

Celeriac potato gratin, wild mushroom fricassee & green beans

Oven baked tomato

Blue cheese risotto stuffing, red pepper, broccoli & broad beans

Braised lemon sole

Jersey Royal potatoes, peas, tomatoes & lemon sauce



Chocolate fondant

Custard

White almond mousse

Cherry ragou & mini crème brûlée

Five Artisan cheeses

Plum chutney, biscuits & grapes

£55.00 per head

There are traces of allergens in our kitchen so please notify a Manager if you suffer from any allergies

Please note there will be a discretionary service charge of 12.5% added to the bill