



In partnership with
*The Green Herring
Catering Company*

Soups

Curried parsnip & cauliflower

Tomato, red pepper & basil with crème fraiche

Pumpkin & sweet potato with shaved parmesan

Minted green pea with yoghurt drizzle

Creamed onion, white leek, potato & cheddar

Starters

Ham hock & pork terrine with chutney sauce on leaves & celeriac remoulade

Salad of house smoked duck breast slices, orange & rocket with an orange & tarragon dressing

Chicken liver & brandy pate with breads & chutney

Provençal tart, layers of aubergine, courgette, peppers & tomato, topped with mozzarella & cheddar & a tomato balsamic dressing

Salmon, leek & potato tart on leaves with red pepper coulis (can be served warm or cold)

Warmed smoked mackerel fillet sat on egg noodles with prawn, red onion & green salsa

Main courses

Chicken breast stuffed with roasted celeriac & basil on mushroom risotto, mushroom & chicken jus

Pork fillet stuffed with apple & leek, seared & sat on grain mustard mash, sherry sauce

A rich individual beef & ale pie with a deep ale sauce, creamy mash & roasted seasonal vegetables

Slow cooked lamb slices with rosemary & a red wine jus, fondant potatoes & seasonal vegetables

Confit duck legs on red cabbage & onion with polenta, a peppered port reduction

Seasonal fresh fish fillet topped with a herb & almond crust on fine ratatouille, courgette sauce & babaganouche (£2 per head Supplement)

A filo parcel of feta, leek & sun dried tomato, laced with basil & thyme on parsnip crush with leek sauce

Tower House Wedding Menu



In partnership with
*The Green Herring
Catering Company*

Desserts

Profiteroles filled with crème patissiere, warm chocolate & caramel sauce

Berry poached pear with a wedge of chocolate tart & raspberry sauce

Vanilla pannacotta with macerated strawberries & coulis

Lemon tart with blackcurrant compote & crème fraiche

Kentish apple tart with anglaise & shortbread crumb

Sticky toffee pudding with butterscotch sauce & cream

Variety of English cheeses, breads, biscuits, chutney & fruit (£1.50 per head supplement)

£35 Per person (please chose one from each course)

Should you need any more information, please contact us on 01227 478 388 or email enquiries@towerhousecanterbury.co.uk

The Green Herring Catering Company (UK) Ltd 'The Kitchen' Bank Farm,
Bank Road, Aldington, Ashford, TN25 6PY 01233 720141
Company Number - 9514058

Tower House Wedding Menu