

Wedding Menu: Parkland

Kindly select one starter, one main course and one dessert from the choices below

find out more

020 8940 2247 or emailing
meetingsandevents@richmondhill.co.uk

Starters

- Roasted butternut squash & sage soup, toasted seeds, chive oil (vg, gf)
- London - cured salmon, fennel salad, dill & lemon cream cheese (gf)
- Goat's cheese mouse, heritage beets, garden leaves, citrus dressing (v)
- Chicken & herb terrine, red onion chutney, sour cherries, toasted brioche
- Chilli & garlic king prawns, mango salsa, lettuce, avocado cream* (gf)

Please note:

Dishes marked with an asterisk (*) may incur a seasonal supplement. Menu is subject to seasonal availability and may change.

(v) vegetarian (vg) vegan (gf) Gluten-free

Main Courses

- Vegetable tagine tart, grilled courgette, Morocco spiced sauce (vg)
- Pan-seared hake supreme, potato croquettes, grilled vegetables, white wine sauce (gf)
- Overnight cook pork belly, potato gratin, braised cabbage, apple purée, cider jus (gf)
- Slow- roasted chicken, potato terrine, seasonal vegetables, garlic & thyme jus (gf)
- Lamb Rump (served pink), fondant potato, broccoli, carrots, sherried blueberry sauce* (gf)

Desserts

- Upside down pineapple cake, mango, coconut ice cream (v)
- Dark chocolate mousse, cocoa crumble, caramel popcorn (v, gf)
- Lemon meringue tart, raspberry sorbet (v)
- RHH sticky toffee pudding, butterscotch sauce, vanilla ice-cream (v)
- Strawberry & vanilla plant-based ice cream, fresh fruit compote (vg, gf)

To Finish

- Tea and coffee served with salted caramel fudge

Optional additional course

- British Cheese Selection - £12 per person
A curated board of farmhouse cheeses with biscuits, grapes & seasonal chutney (v)