

Wedding Menu: Meadow

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 root vegetable soup, toasted seeds, thyme olive oil (vg, gf)
- Hot smoked salmon pate, pickled beetroot, sourdough crisp bread
- Chicken liver & Brandy parfait, red onion marmalade, toasted brioche

Main Courses

- Goat cheese & tomato tart, seasonal greens, basil pesto (v)
- Pan-Seared Haddock, potato croquettes, grilled courgette, lemon butter sauce
- Roasted Chicken Breast, Pommes Anna, seasonal vegetables, garlic & thyme jus (gf)

Desserts

- Red berry fruit fool, buttery crumble, mint (v)
- Black forest, cocoa sponge, chocolate mousse, sour cherries (v)
- L Strawberry & vanilla plant-based ice cream, fresh fruit compote (v, vg)

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)

Please note:

(*) Dishes marked with an asterisk (*) may incur a seasonal supplement. Menu is subject to seasonal availability and may change. Choice menus are available; a supplement will apply.

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