

# JULES AND ROB'S WEDDING

# **CANAPÉS**

DEVILLED CORNISH CRAB LITTLE GEM CUPS
CRUSHED BROAD BEAN AND PECORINO CROSTINI
BUTTERMILK FRIED CHICKEN, TARRAGON MAYONNAISE
HAFOD GOUGÈRES

#### **STARTERS**

FARRO BAKERY SOURDOUGH BREAD WITH P&B CHURNED BUTTER
MARINATED LEEKS, LEMON, BOTTARGA AND PANGRATATTO
CAPONATA - SWEET AND SOUR AUBERGINE WITH RAISINS AND PINE NUTS
PROSCIUTTO SAN DANIELLE

#### **MAINS**

POACHED TURBOT, HORSERADISH BUTTER
WYE VALLEY ASPARAGUS
CORNISH MIDS AND HERB BUTTER
STRODE VALLEY LEAVES, CIDER VINAIGRETTE

## **DESSERTS**

TRIFLE

## **CHEESE**

BEENLIEGH BLUE, CORNISH GOUDA, ROLLRIGHT RYE CRACKERS AND PICKLES