



CLAYTON HOTELS

John & Wendy's Wedding Menu

Starters

Thyme scented Butternut Squash & Chestnut soup with Parsley oil & roasted pine nuts served with walnut bread

Honey tossed Parma Ham served on a bed of salad & melon balls served with walnut bread

Main Course

Topside of Roast Beef infused with mustard seed served with chive fondant potato, market vegetables, chef's Yorkshire pudding & a red wine jus

Bacon, Garlic & Herb Soft Cheese stuffed Chicken Breast served with fondant potato, market vegetables & a red wine jus

Dessert

Trio of desserts to include:-

Half Chocolate box, Mini Crème Brulee Cheesecake

& a scoop of Elderflower Sorbet

