

## **Longueville House Wedding Silver Package**

- A Glass of Sparkling Wine on arrival plus top up.
- 1/3 glass of Sparkling Wine for toast during speeches.
- 5 course dinner - see menu selection below.
- Wines (2.5 glasses per person) – see wine selection below.
- Late-night sandwiches

### **Silver Menu Selection**

#### **Pre dinner Canapés:**

Season Quiche Tartlet, Baby Pizza, Olive Cake

#### **Appetiser Course:**

A Seasonal Selection Plate of Longueville Appetisers (Three seasonal offerings)

**or**

Mixed Garden Salad (Seasonal)

**or**

Chicken Liver Pate with Garden Salad

**or**

Slices of Ogen Melon with Dry Cured Ham, Redcurrant Salsa

#### **Main Course:**

Roast Leg of Longueville Lamb, Seasonal Garden Vegetables, Thyme Sauce

**or**

Roasted Free Range Chicken with Garden Herb & Breadcrumb Stuffing, Tarragon Sauce

**or**

Roast Loin of Free Range Pork with Seasonal Vegetables, Sage Sauce

**or**

Roast Rib of Newmarket Beef with Seasonal Vegetables, Red Wine Sauce

#### **Dessert Course:**

Garden Strawberry Tart with Elder Flower Ice Cream

**or**

Garden Fruit Mousse Layered with Spiced Genoise, served with Vanilla Ice Cream

**or**

Carmelised Garden Apple Tart Topped with Hazelnut Praline

**or**

Chocolate Opera Gateaux with Black Currant Sorbet

#### **Coffee & Petit Fours**

#### **White Wine**

La Colembert, Sauvignon Blanc 2010 **or** Domaine de Savigny Chardonnay 2010

#### **Red Wine**

Domaine de Savigny Merlot 2009 **or** La Colembert Cabernet Sauvignon 2010