

Wedding Menu

Starters

Soup Of The Day

homemade soup, served piping hot with seeded
NGCI bread & butter

Ham Hock & Pea Terrine

served with ciabatta & beetroot horseradish
relish

Traditional Prawn Cocktail

with Marie Rose sauce & buttered farmhouse
bread

Roasted Red Pepper & Houmous

Bruschetta

garnished with rocket

Smoked Mackerel Pâté

with fresh ciabatta

Warm Duck & Bacon Salad

spring onion, mangetout, croutons & oriental
dressing

Coquilles St Jacques

a classic dish of scallops baked in a rich
white wine cheese sauce & pomme puree

£2pp
Supplement

Mains

Braised Feather Blade Steak

red wine sauce, colcannon mash, seasonal
vegetables & horseradish

Baked Salmon Fillet

served with a creamy caper & mustard dressing,
green beans & garlic rosemary roasted new
potatoes

Slow Cooked Lamb Shank

mint & redcurrant sauce, colcannon mash &
seasonal vegetables

Baked Chicken Breast Wrapped in Bacon

stuffed with mozzarella & basil, with Pommies
Anna, green beans & tomato sauce

Fillet of Cod with Salsa Verde

with bacon, leeks, peas &
garlic rosemary roasted
new potatoes

Confit Duck

with peppercorn sauce, Pommies Anna
& seasonal vegetables

Vegan & Vegetarian

Baked Field Mushroom Wellington Roast Butternut & Sage

stuffed with spinach & caramelised
onion, dijon mustard, sunflower seeds,
roasted new potatoes tomato sauce &
fresh vegetables

Risotto

topped with pea shoots &
feta cheese

Stuffed Roasted Red Pepper

stuffed with roast vegetables & rice,
with garlic rosemary roasted new
potatoes, mixed salad &
tomato sauce

Desserts

Chocolate & Salt Caramel Chocolate Pot

with shortbread biscuit, fresh cream

Blood Orange Sorbet (NGCI)

jude's blood orange sorbet with fresh orange

Strawberry & Chocolate Pavlova

homemade meringue, ice cream, cream &
chocolate drizzle (NGCI)

Warm Sticky Pecan Pie

with homemade toffee sauce
& clotted cream

Lemon Posset

with fresh whipped cream & shortbread

Spiced Apple & Cinnamon Crumble (NGCI)

served with hot custard

Wedding Menu

Prices

2021

All guests having the same starter, main & dessert.... £29.95

All guests choose from 2 starters, 2 mains & 2 desserts.... £32.95

2022

All guests having the same starter, main & dessert.... £29.95

All guests choose from 2 starters, 2 mains & 2 desserts.... £32.95

if a choice of 2 from the menu is selected, a pre-order will need to be submitted no later than 6 weeks prior to the date of event.

Cheese Board £5pp

A selection of cheeses with crackers, grapes & chutney

Tea & Coffee Station

Filter Coffee & Selection of Teas
Served with desserts only £1.50pp
Unlimited for the entire day £2.50pp



at the
Crown & Cushion

ngci = non-gluten containing ingredient
all allergen information can be found at allergens.baronspubs.com
a discretionary 10% service charge will be added to your bill

Crown & Cushion, Minley Road, Blackwater, Surrey, GU17 9UA 01252 545253