

MR & MRS WILLIAMS

WEDDING MENU



STARTERS

Goat Cheese Arancini with
romesco sauce
&
Cured Salmon on blini with
creme fraiche and dill

SALAD

Kale Caesar with miso Caesar
dressing, brioche croutons, aged
parmesan

ENTRÉE

Braised Short Rib with black garlic
spatzle, gouda cream sauce,
brussels, pan sauce
or
Scallop with brown butter
cauliflower puree, arugula, fennel,
apple, bacon

DESSERT

Tarte shell with half pastry cream,
half lemon curd, thin layer of jam,
fresh fruit and berries glazed with
apricot glaze, drizzled with
white chocolate