

## FRENCH FAMILY WEDDING



### Canapés

Numbing beef, crispy wonton cup, mint, coriander

Arancini, taleggio (v) (w) (gf)

Fried bread, miso caramel, hot smoked salmon, cress

Poached chicken Waldorf club, salted walnuts

Truffled Canterbury portabello mushroom tartlet, mushroom custard (v)

### Platters

Potato honey saffron bread, duck rilette, prosciutto, cornichons, caperberries, lemon thyme labne

### Mains – *French family platters to the table*

Canterbury lamb rump, orange braised beetroot, basil mint remoulade

Confit rolled pork, spiced apple puree, crispy crackling, jus

*Sides...*

Duck fat potatoes

Green beans, olive oil

Roast fennel, orange butter, currants

### Dessert – *canapé sideboard*

Vanilla pannacotta, Riesling roasted nectarines

Chocolate mousse, cassis jelly

Lemon pastry cream éclairs, mandarin sugar

### Tea & coffee