

# Wedding Menu

## Starters

### Soup Of The Day VEG

homemade soup, served piping hot with seeded GF 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 VEGAN

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 Pommes 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, Pommes Anna & seasonal vegetables

## Vegan & Vegetarian

### Baked Field Mushroom VEGAN

#### Wellington

stuffed with spinach & caramelised onion, fresh tomato sauce, roasted new potatoes & fresh vegetables

### Roast Butternut & Sage VEG

#### Risotto

topped with pea shoots & feta cheese

### Stuffed Roasted Red VEGAN

#### Pepper

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

## Desserts

### Homemade Strawberry Pavlova

with fresh whipped cream & rich chocolate sauce

### Chocolate & Salted Caramel Chocolate Pot

with shortbread biscuit, fresh cream

### Blood Orange Sorbet GFVEGAN

jude's blood orange sorbet with fresh orange

### Warm Sticky Pecan Pie

with homemade toffee sauce & clotted cream

### Lemon Posset

with fresh whipped cream & shortbread

### Spiced Apple & Cinnamon Crumble GF

served with hot custard

all allergen information can be found at [allergens.baronspubs.com](http://allergens.baronspubs.com) a discretionary 10% service charge will be added to your bill  
Crown & Cushion, Minley Road, Blackwater, Surrey, GU17 9UA. 01252 545253

# 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

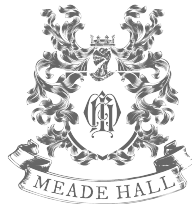
if a choice of 2 from the menu is selected, a pre-order will need to be submitted no later than 6 weeks prior to the date of event.

## Cheese Board £5pp

A selection of cheeses with crackers, grapes & chutney

## Tea & Coffee Station

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



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