

# *Bluebell Weddings*

*Hello and welcome to the Bluebell wedding menu.*

*Overleaf you will find a varied selection of starters, mains and desserts we hope will meet your every need.*

*There are six starters, six main courses and six desserts for you to choose from.*

*Please select one or two of the choices from each category for your wedding meal.*

*If you would like to alter anything please ask us and we will be only too happy to oblige.*

*Our aim is to make your wedding day meal as memorable as possible.*



# *Bluebell Weddings Starters*

*Smoked Scottish Salmon with  
Royal Greenland Prawns*

*Chilled Melon Cocktail with  
Champagne Sorbet*

*Gressingham Duck Liver and  
Seville Orange Pate with  
Toasted Baguette*

*Baked French Brie with  
Cranberry and Fried  
Sage*

*Thai Chilli Chicken Sticks  
with Minted Yoghurt*

*Portobello Mushroom  
with Tomato and  
Mozzarella*





# Bluebell Weddings Mains



*Roast Sirloin of Beef on  
Creamed Potatoes with  
Yorkshire Pudding*

*Chicken with Smoked Bacon,  
Wild Mushrooms, Wine & Cream*

*Honey Roasted Duck Breast  
with Plum and Orange Sauce*

*Tenderloin Pork with Rosti  
Potato Port Wine and  
Cranberries*

*Pan Roasted Cod with  
Creamed Leeks and Shitake  
Mushrooms*

*Summer Squash and Cherry  
Tomato Lasagne with Ricotta  
Cheese and Pistachio Pesto*

# Bluebell Weddings Desserts

*Chocolate Tía María Mousse  
with Caramel Sauce*

*Sugar Glazed Raspberry  
Crème Brulee*

*Lemon Muffin Cheesecake  
with Lemon Syrup and Cream*

*Chocolate Profiteroles  
with Vanilla Cream*

*Warm Dark Chocolate  
Cake with Bluebell Dairy's  
Vanilla Ice Cream*

*Bramley Apple Pie with  
hot Crème Anglaise*

