

# APPLETON'S AT THE VINEYARD

## SAMPLE Wedding Menu

SEATED 3 COURSE SET MENU – from £50 per head

### STARTER

Sharing antipasti platters of Italian & Cornish meat, cheese and seasonal vegetables

### MEAT MAIN COURSE EXAMPLES

Chianti glazed Terras Farm duck leg, soft polenta, cavolo nero, red onion and fig jam

Porchetta, patate al forno, purple sprouting broccoli and salsa verde

Barrel rump, fregola sardi and rose harissa chargrilled vegetables

### FISH MAIN COURSE EXAMPLES

Pan fried Cornish Pollack, patate al forno, purple sprouting broccoli and salsa verde

Seaside risotto (mixed Cornish fish and shellfish depending on season) anchovy pangrattato

Crispy fillet of sea bass, panzanella, burnt lemon aioli

### VEGETARIAN MAIN COURSE EXAMPLES

Risotto of roasted Crown Prince squash and Trevibban mill cider, chestnuts and sage

Crispy stuffed zucchini flowers, fregola sardi, aioli

Pea and ricotta gnocchetti, whey, pea shoots and aged parmesan

### PUDDING EXAMPLES

Flourless chocolate and hazelnut tart, Frangelico mascarpone

Chocolate, salt caramel and honeycomb pot, crème fraiche

Amalfi lemon tart, mascarpone and raspberries

**If you have any dietary requirements; allergies or intolerances, please ask**

# APPLETON'S AT THE VINEYARD

CANAPES EXAMPLES - optional add on from £15 per head

Wild mushroom and truffle arancini

Ham hock and Davidstow cheddar crocchette

Crispy polenta with ricotta 'fatta in casa' and peperonata

Seaweed cracker of oak smoked trout, crème fraiche and horseradish

Crostini of caponata and mozzarella di bufala

Sourdough crisp of duck liver and red onion jam

Anchovy and seaweed twists

CHEESE 'CAKE' - optional add on starting at £5 per head

Cornish Blue, Wild garlic Yarg, Keltic gold, Miss Wenna brie

Served with seasonal fruit, honey & cider chutney, sourdough crisp crackers

**If you have any dietary requirements; allergies or intolerances, please ask**