



The Morritt Gold Wedding Menu

For 70 Daytime Guests & 100 Evening Guests

Please choose your option for Starter, Main Course and Dessert from the menu on the reverse. One choice per person is inclusive with the exemption of dietary requirements. *Please speak to our team if you would like to arrange anything specific from the menu.*

For **Choice Menu Options** – a choice of two options per course is supplemented at £5.00 per person. *We require a pre-order of your choices two weeks prior to the wedding, along with guest names and any dietary requirements for your guests.*

STARTERS

Homemade soup served with homemade bread and salted butter

Choose one of the following:

Roasted tomato / seasonal vegetable / carrot and coriander / leek and potato (ve)

Chicken liver pate, date chutney, toasted sourdough

Tomato, goats cheese & rocket tartlet with balsamic glaze

MAIN COURSES

Locally sourced sirloin of beef with red currant gravy

Chicken breast with sausage stuffing and red currant gravy

Pan roasted salmon, crushed new potatoes and chive beurre blanc

Spinach, brie and cranberry wellington (v)

DESSERTS

Sticky toffee pudding, butterscotch sauce and vanilla bean ice cream (v)

Lemon tart, raspberry coulis, chocolate soil, vanilla bean ice cream (v)

Wild berry eton mess, lemon curd, toasted granola, wild berry compote

EVENING

Hot beef butties

Hog roast *extra £150 supplement*

For more information please contact us today to arrange an appointment
with our wedding coordinator



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