



The Morritt Platinum Wedding Menu

For 90 Daytime Guests & 120 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

Greenland prawn cocktail, marie rose, baby gem lettuce

Wild mushroom arancini, basil mayonnaise and dressed leaf (v)

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)

Pork loin with sausage stuffing, red currant gravy

Chickpea and sweet potato tagine (ve)

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

Salted caramel cheesecake and vanilla bean ice cream (ve)

Steamed syrup sponge, crème anglaise (v)

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



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