

## **The West Wing at Ickworth – Wedding menus 2010 – 2011**

### **Starters/Intermediaries**

#### **Soups**

Roasted tomato and basil pesto (V)

Cream of cauliflower and blue cheese (V)

Wild mushroom flavoured with tarragon (V)

#### **Fish**

Classic smoked salmon, shallot, capers, brown bread and butter

Terrine of smoked mackerel, fresh herbs, creamed horseradish with ciabatta croûte

Salt cod brandade with green bean and red pepper salad

#### **Meat**

Pressed Suffolk ham hock terrine, homemade piccalilli, country bread

Parma ham, purple fig and rocket salad

Chicken & mushroom parfait, homemade brioche and Ickworth chutney

#### **Vegetarian**

Sweet pepper and potato frittata with a balsamic reduction (V)

Summer salad of melon, black olive, feta and rocket (V)

Panzanella salad on a ciabatta bruschetta (V)

#### **Salad**

Ickworth Nicoise salad

Classic Caesar salad

Spinach, red onion and feta filo pastry with mixed leaves (V)

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### **Main Dishes**

#### **Meat**

Roast loin of pork with bubble and squeak, baby carrots, Braeburn apple puree and sage gravy

Twice cooked pork belly with sage and onion crushed potatoes, roasted root vegetables and estate wine sauce

Herb butter stuffed corn fed chicken breast, fondant potato and braised garden peas

Roast breast of corn fed chicken on herb potato cake, roasted carrots, onion and red wine sauce

Confit leg of duck with potato rosti, braised red cabbage and thyme scented gravy

Slowly braised lamb shank with Pease pudding, balsamic roasted beetroot and rosemary sauce

Oven roasted rump of lamb with gratin potato and roasted mediterranean vegetables

Breast of guinea fowl with confied potatoes, creamed cabbage and mushroom sauce

#### **Fish**

Pan fried salmon fillet on warm potato vinaigrette, green bean and cherry tomato salad

Grilled fillet of sea bass with potato rosti, roasted mediterranean vegetables and spiced lentil sauce

Herb crusted cod fillet, seed mustard mash and a ragout of summer vegetables

#### **Vegetarian**

Twice baked goats cheese soufflé served with a pear and walnut salad (V)

Vegetable suet pudding with a wild mushroom ragout (V)

Suffolk cheese sausage with a warmed leek and tomato vinaigrette (V)

Red onion and plum tomato tart tatin finished with parmesan salad (V)

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### **Desserts**

Individual meringues with vanilla cream and red berry compote

Summer pudding with whipped cream

Glazed lemon tart with raspberries

Caramelized thin apple tart with cinnamon ice cream

Rich chocolate ganache with pistachio nut ice cream

Trio dessert of  
Mini pannacotta flavoured with coffee  
Eton mess  
Dark chocolate mousse

### **Cheese**

1 platter per table with 4 cheeses with savoury biscuits, celery, grapes and chutneys

Freshly brewed coffee and after dinner chocolates included

All our dishes are carefully prepared at Ickworth by Ian Howell, Head Chef and his team.

Most of the fish and meat supplied to Ickworth have been awarded a MSC or Red Tractor accreditation.

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### **Homemade Canapés**

Please choose 4 from the following

#### **Hot**

Mini toasted ham and cheese  
Yorkshire pudding, beef and horseradish  
Fish and chips  
Devils on horseback  
Goats cheese and red onion tart (V)  
Smoked haddock tartlets

#### **Cold**

Quail egg tapenade en croûte (V)  
Parmesan cheese straws (V)  
Parma ham and purple fig  
Tomato and cheese scones (V)  
Carpaccio of beef  
Caesar salad crostinis

£7.50 for selection of 4 canapés

Additional canapés charged at £1.50 per item

All prices are inclusive of VAT

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### Additional Menu Suggestions

These items are subject to a supplement as priced

#### Starters/Intermediaries

Smoked salmon and leek salad with white balsamic dressing  
£1.50

Salmon and crab terrine with crab terrine, crab bisque and parmesan straw  
£5.00

Lobster and crayfish salad  
£4.50

Ballotine of quail with pistachio mousse and watercress salad  
£2.50

Pressed foie gras and caramelized apple terrine with fig chutney and homemade brioche  
£5.00

#### Main Dishes

Fillet of beef with truffle mash, wild mushroom, shallots and green beans  
5oz - £2.50      6oz - £4.00  
7oz - £5.50      8oz - £7.00

Ickworth beef Wellington, fondant potato and seasonal vegetables  
£15.00

Honey and thyme glazed duck breast, rosti potato and braised red cabbage  
£5.00

Herb and mustard crusted rack of lamb with gratin potato, stuffed cabbage and garlic jus  
£7.00

Roasted lobster with spring vegetables and tarragon and lime butter  
P.O.A.

#### Desserts

Assiette of Ickworth (when in season) pears  
£2.50

Hot chocolate fondant with pistachio ice cream  
£3.00

Assiette of chocolate  
£2.50

Cranberry and walnut tart, maple syrup and double vanilla ice cream  
£3.00

Selection of artisan British Isle cheese and biscuits  
£8.75

All prices are per person inclusive of VAT