

# Weddings at Twycross Zoo

## Spring Summer Menu

Chef's House Baked Bread

### Starters

Fried duck egg | English Asparagus | Mushrooms | Broad beans | Grain mustard vinaigrette (v)

Gin cured salmon | Sourdough crumb | Dill mayonnaise

Heritage Tomato salad | Black olive | Ricotta | Rocket pesto (v)

Ham hock & pea terrine | Pickled shallots | English beetroot | Grain mustard vinaigrette | Cheese straw

Roasted plum tomato & red pepper soup | Mozzarella & pesto croute (v)



### Mains

Ale braised pork cheek | Carrot Puree | Baby Carrots | Roasted Baby onions | Diced potatoes (supplement)

Cauliflower textures | Quinoa | Onion Puree | Blackened onions | Tamarind dressing (v) (ve available)

Harissa baked aubergine | Dukkah | Warm baba ganoush | Tomato and olive salsa | Giant cous cous (v) (ve available)

Roasted chicken breast | Chicken leg bon bon | White bean puree | Chorizo | Wilted Greens

Roasted lamb rump | Fondant potato | English peas | Feta | Charred gem lettuce | Pancetta

Spiced Hake fillet | Curried cauliflower | Mango relish | Parsnip bhaji



### Desserts

Espresso crème caramel | Walnut sponge | Biscotti (ve)

Cambridge burnt cream | Orange shortbread (v)

Coconut pannacotta | Exotic fruit salad | Mango sorbet

Pistachio & Raspberry bakewell Tart | Vanilla Ice cream (v)

Poached apricots | Almond sponge | Almond praline | Blood orange sorbet (v)

Raspberry cranachan trifle

