

Weddings at Twycross Zoo

Autumn Winter Menu

Chef's House Baked Bread

Starters

English beetroot | Torched goats cheese | Beetroot Puree | Basil oil (v)

Curried Parsnip & Pear soup | Parsnip bhaji (v) (ve available)

Oxtail Risotto | Ale Pickled shallots | Toasted Hazelnuts | Parsley oil

Pollock tikka | Mint chutney | Carrot salad

Smoked cheddar & leek Tart | Quince Puree | Dressed leaves (v)



Mains

Almond Crusted Sea Bream fillet | Romesco Sauce | Balsamic Tomatoes | Fennel (supplement)

Butternut squash Risotto | Brie | Rocket | Crispy Sage (v) (ve available)

Confit Duck Leg | Potato dauphinoise | Celeriac sauerkraut | Bulgur wheat | Cherries

Ricotta gnudi | Romesco sauce | Balsamic Tomatoes | Fennel (v)

Roasted chicken breast | Smoked mash potato | Green Beans | Shallot vinaigrette | Crispy onions

Roasted pork fillet | Butternut squash | Chestnut mushrooms | Pak Choi | Maple



Desserts

Espresso crème caramel | Walnut sponge | Biscotti (ve)

Chocolate Fondant | Peanut Butter fudge | Vanilla ice cream | Peanut candy (v)

Ginger pudding | Caramel custard | Vanilla ice cream (v)

Mango kulfi | Coconut | Pistachio (v)

Parsnip Cake | Sweet Parsnip | Lemon | Granola | Chervil jelly (v)

Warm roasted Pineapple | Burnt toffee cream | Pineapple donut | Lime & coconut sorbet (v)

