



THE MOODY GOOSE RESTAURANT

CHURCH SQUARE
MIDSOMER NORTON

BA3 2HX

WEDDING MENU
JULY '09

- ◆ Pressed Terrine of Baby Leeks, Lemon Sole and
Parma Ham with Tartare Sauce
 - ◆ Glazed Goats Cheese, Beetroot Terrine and Toasted Hazelnuts
 - ◆ Parfait of Chicken Livers, Onion Marmalade and
Warm Focaccia with Balsamic Reduction
 - ◆ Ballotine of Salmon and Dill, Horseradish Cream
and Peashoots with Basil Oil
 - ◆ Slow Braised Blade of Beef, Truffle Creamed Potato
and Summer Vegetables
 - ◆ Roasted Rump of Lamb, Pine Kernel Crust and
Crushed Peas with Mint Jus
 - ◆ Roasted Loin of Pork, Apricot Risotto and Buttered Spinach
 - ◆ Corn fed Chicken Supreme, Velouté of Broadbeans Thyme and Bacon
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- ◆ Vanilla Summer Berries, Jelly and Cream
 - ◆ Homemade Pavlova, Chocolate and Almonds
 - ◆ Glazed Lemon Tart, Basil Syrup and Fresh Raspberries
 - ◆ Toasted Pine Kernel Pannacotta, Honeycomb and Fresh Peaches