

WEDDING MENU

Please select one starter, one main course and one dessert for your party. All main courses are served with Chef's selection of seasonal vegetables, unless otherwise stated. Your three-course menu includes tea / coffee.

STARTERS

Tomato & Red Pepper Soup topped with Crumbled Feta Cheese (V)

Chicken Liver Parfait, Marinated Pear, Pickled Walnut & Port Jelly

Plum Tomato, Mozzarella, Basil Pesto & Cracked Black Pepper (V)

Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions & Lambs Lettuce (V)

Classic Prawn Cocktail with Bloody Mary Sauce

Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce

MAIN COURSES

Pan-fried Supreme of Corn-Fed Chicken, Fondant Potato, French Beans wrapped in Parma Ham, Baby Carrots, Wild Mushroom & Sherry Cream Sauce

Roasted Chicken Supreme, Thyme & Garlic Roasted Potatoes, Panache of Seasonal Vegetables, Sage & Onion Stuffing, Pigs in Blankets & Roast Gravy

Pan-fried Fillet of Beef, Horseradish Mash, Tender Stem Broccoli, Baby Carrots, Caramelised Shallot, Red Wine & Smoked Garlic Jus

Traditional Beef Wellington, Dauphinoise Potatoes, French Beans wrapped in Parma Ham, Red Wine & Thyme Jus

Roasted Leg of Lamb, Studded with Rosemary & Garlic, Boulangère Potatoes, Tender Stem Broccoli, Ratatouille, Redcurrant Gravy

Pan Roasted Lamb Rump, Moroccan Spiced Cous Cous with Apricots & Toasted Almonds, Braised Fennel, Warm Tzatziki

Please see overleaf for more options...

WEDDING MENU

MAIN COURSES Cont.....

Roasted Loin of Pork, Roast Potatoes, Panache of Seasonal Vegetables, Apple Sauce, Sage Gravy

Pork Shoulder Slow Cooked with Bourbon & Honey, Baby Roast Potatoes, Red Cabbage Slaw, Grilled Broccoli, Star Anise Glaze

Grilled Fillet of Salmon, Crushed Herb Potatoes, Gem Lettuce, Peas and Broad Beans, Chive Butter Sauce

Cornish Hake, Red Pepper Risotto, Piperade, Oregano Salsa Verde

VEGETARIAN OPTION

Traditional Vegetable Wellington, Garlic & Thyme Roasted Potatoes, Panache of Vegetables, Roast Vegetable Gravy

Individual Mezze Platter of Saffron Quinoa, Grilled Cos, Warm Greek Salad

DESSERTS

Traditional Profiteroles

Salted Caramel Cheesecake with Warm Apple Compote

Lemon Tart, Raspberry Coulis & Mascarpone

Traditional Sticky Toffee Pudding with Vanilla Ice Cream

Eton Mess - Meringue, Strawberries & Cream

Artisan Farmhouse Cheese, Oatcakes, Celery, Apple & Homemade Chutney
Available for a £3 supplement per person.

TEA OR COFFEE

Please note: If you have any dietary requirements, please discuss with our Wedding Co-ordinator.