

Your Wedding Menu

Please choose one starter, one main course and one dessert for the whole wedding party, plus one vegetarian main course if required. Special dietary request can of course be catered for, and many of our dishes can be suitable for vegans with just a slight change in ingredients. Simply discuss with your wedding coordinator and our Head Chef.

STARTERS *served with rustic bread*

- Courgette soup with parmesan crisp
- Broccoli and Dolcelatte Soup
- Wild mushroom and tarragon, truffle oil, goat's cheese muffin
- Leek and potato soup, chive cream
- Chicken and leek velouté
- Roasted plum tomato soup with sweet basil pesto
- Vegan creamy sweet potato soup with coconut milk drizzle

PLATED STARTERS

- Beetroot and goat's cheese terrine, baby leaves, vine tomatoes, orange and honey dressing
- Tri-colour melon, with minted feta, marinated olives and preserved lemons
- Ham hock terrine with pear, date and ale purée
- Chicken liver pâté and blackberry and red onion chutney
- Smoked duck breast, watermelon and pomegranate salad with raspberry dressing
- Salmon and chive mousse with lemon and pickled cucumber dressing
- Prawn cocktail with a twist, served in a glass on a bed of avocado and iceberg chiffonade with crème fresh mousse

MAIN COURSES

- Roast beef (topside), mini Yorkshire, horseradish celeriac, port shallot jus and sea salt rosemary roast potatoes
- Feather blade of beef, mini Yorkshire, shallots port jus, Parmentier potato
- Le Gigot D'Agneau, roast leg of lamb with rosemary, redcurrant and thyme jus, sea salt rosemary roast potatoes
- Roast cannon of lamb (loin fillet) wild mushrooms, roasted shallots and red wine jus, on a bed of potato rösti
- Lamb shank, parsnip and apple potato creamy mash, sautéed kale and mint jus
- Roast chicken breast with a light madeira sauce, leeks and shallots, Parmentier potato
- Chicken ballotine wrapped in pancetta with pistachio and leek stuffing and Dauphinoise potatoes
- Roast Barbary duck breast with a fig, rosemary and garlic reduction with Dauphinoise potatoes
- Herb crusted cod potato cake, spinach, chive and a saffron velouté
- Salmon fillet, prawn, saffron and dill sauce, braised new potatoes, green beans and carrots
- Carvery selection; roast leg of lamb, roast sirloin of beef and roast turkey (£10 sup)
- Afro-Caribbean menu (£10 sup)

VEGETARIAN & VEGAN

- Feta and ricotta strudel served with an arrabiata sauce
- Wild mushroom and artichoke mille-feuille
- Aubergine, marrow and haloumi cheese galette. Roasted garlic red pepper sauce
- Vegan pumpkin and chickpea curry with white rice

POTATO & VEGETABLES CHOICE

- Roast potatoes with sea salt and rosemary, minted new potatoes, Parmentier, fondant, Dauphinoise, creamed mash (spring onion, plain and mustard) or potato rösti
- Unless stated your meal will be served with two of chef's seasonal vegetable or you may choose two of your own, (subject to seasonality) tendersteam broccoli, baton carrots, mange tout, French beans, buttered spinach, savoy cabbage with pancetta, roasted butternut squash

DESSERTS

- Chocolate and champagne bombs
- Red velvet cheesecake and chocolate splash
- Dark chocolate ganache, raspberry coulis and mint
- Pear and chocolate tart
- Pimm's summer pudding
- Apple tart tatin, crème anglaise and apple crisp
- Citrus lemon tart, thick cream and candied citrus peel
- Lemon cheesecake with a raspberry coulis
- Warm apple and blackberry crumble tart and crème anglaise

