

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

- Soup course. Our banqueting team can assist
- Melon and Orange Cocktail with Pomegranate Seeds (V) (GF) (vgn)
- Ham Hock Terrine, Red onion marmalade, pea shoots, balsamic glaze, toasted sourdough
- Chicken liver pâté with red onion chutney
- Chef's Mackerel pâté, creamy horseradish and toasted sourdough
- Smoked Salmon & Chive Terrine, served with Lemon & Pickled Cucumber Dressing (GF)
- Prawn cocktail with a twist, served in a glass on a bed of avocado and iceberg chiffonade

MAIN COURSES

- Roast Topside of beef mini-Yorkshire, horseradish celeriac, port shallot jus and sea salt rosemary roast potatoes
- Slow cooked shin of beef mini-Yorkshire, shallots port jus, Parmentier potato
- Le Gigot D'Agneau, roast leg of lamb with rosemary redcurrent and thyme jus, sea salt rosemary roast potatoes
- Cannon of lamb wild mushrooms, roasted shallots and red wine jus, on a bed of potato rösti
- Lamb shank parsnip infused mash, sautéed kale and mint jus
- Roast chicken supreme with a light Madeira sauce, leeks and shallots, Parmentier potato
- Salmon fillet prawn, saffron and dill sauce, braised new potatoes, green beans and carrots
- Pan Fried Fillet of Seabass, Served with Potato Cake, Spinach, Chive and a Saffron Velouté
- 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
- Aubergine, marrow and haloumi cheese galette. Roasted garlic red pepper sauce
- Vegan Wild mushroom and spinach strudel with an arrabiata sauce
- Vegan Heritage Pot Pie, Served with a Duchess Potato Topping (GF)
- Vegan Sweet Potato & Lentil Curry with Coconut Cream, served with pilau rice, poppadum & chutney

VEGETABLES CHOICE

- 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) tenderstem broccoli, baton carrots, mange tout, French beans, buttered spinach, savoy cabbage with pancetta, roasted butternut squash

DESSERTS

- White Chocolate Pyramid
- Chocolate and champagne bombs
- Dark chocolate ganache, raspberry coulis and mint
- Apple tart tatin, crème anglaise and apple crisp
- Citrus lemon tart, thick cream and candied citrus peel
- Warm apple and blackberry crumble tart and crème anglaise
- White Chocolate & Raspberry Cheesecake
- Salted Caramel Cheesecake
- Vegan Lemon cheesecake with a raspberry coulis
- Tropical Paradise Fresh Fruit Salad & Honey Lime Dressing (GF)

