



SPRING/SUMMER 2018 WEDDING MENU

Please select one choice and one vegetarian option per course for the entire party.
Additional dietary requirements catered for if advised in advance.

STARTERS

Pulled ham hock, pickled vegetables, sour dough crisps

Salmon fish cake, samphire, tarragon hollandaise

Filo tart of spinach and feta, pine nut dressing (v)

Escabeche of prawn wrapped in daikon radish, sweetcorn panna cotta, toasted corn salsa
(£2.00 plus vat supplement)

Duck liver parfait, smoked duck breast, red onion chutney, brioche toast

Warm asparagus and green pea tart, cress salad, seed mustard vinaigrette (v)

Roasted wood pigeon, artichoke puree, beetroot broth
(£2.00 plus vat supplement)

Char grilled vegetable terrine, chipotle aioli (v)

Pea and ham soup, mustard crème fraiche

Carrot and coriander soup, carrot crisps (v)

Asparagus and broad bean veloute (v)

INTERMEDIARY COURSE

An intermediary course can be added as a fourth course at a supplement of £5.50 plus vat per person

Toasted goats cheese, walnut oil dressed rocket, brioche crumb (v)

Bellini, peach and prosecco, sorbet (v, gf)

Chilled pea and mint soup (v, gf)

Crab and langoustine cannelloni, shellfish infusion, samphire with tarragon
(£2.50 plus vat supplement)



If you would like to know the allergens in our food and drink, please ask a member of staff



MAIN COURSE

Slow cooked shin of beef, chantenay carrots,
pea and spinach puree, chateau potatoes, red wine jus

Pan roast chicken breast, crushed new potatoes,
medley of legumes, tarragon cream sauce

Crisped pork belly, XO glaze, sesame wilted greens and sticky rice

Breast of chicken, baby leek and mushroom fricassee, rustic potato gnocchi

Baked fillet of salmon, chorizo and garden pea stew, celeriac mash
(£5.00 plus vat supplement)

Pan roast seabass fillet,
warm quinoa and cracked wheat tabbouleh, tahini dressing

Grilled bream, mustard and tarragon sauce,
creamed potato, asparagus and peas

Greek style lamb shoulder, roasted new potatoes,
timbale of peppers, onion and tomato, oregano liqueur
(£5.00 plus vat supplement)

Eye of beef sirloin, onion soubise, shallot boulangere,
roasted cherry tomato, red wine jus
(£10.00 plus vat supplement)

Crisp roast breast of duck and confit leg,
sweet potato fondant, tender stem broccoli, marmalade glaze
(£5.00 plus vat supplement)

Risotto with asparagus, garden peas and broad beans (v)

Squash, red onion and butter bean roast, charred ricotta (v)

Rustic potato gnocchi, roasted vine tomatoes,
spinach and rocket puree with garlic and basil (v)

Timbale of roasted Mediterranean vegetables on
Moroccan spiced sun blushed tomato quinoa (ve)



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DESSERT

Blueberry cheesecake, champagne sorbet, almond shortbread crumb

Rhubarb semi fredo, pistachio cream, ginger and honey cake

Rose panna cotta, strawberry gel, cut strawberries

Mango parfait, honeycomb, coconut sorbet

Dark chocolate and orange tart, zested mascarpone

Honey roasted peach, hazelnut cream, raspberry soup

White chocolate and raspberry millefeuille

Selection of British cheeses with savoury biscuits and chutney
(£5.00 plus vat supplement)



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