



Wedding Menu £60 per head 3 Courses

(Includes glass of Champagne and canapés on arrival) Choose 3/3/3 or less

Starters

Pea, Spinach & Mint Soup, Ham Hock Fritter

Chicken Liver Parfait, Spiced Red Onion Chutney, Dukkha, Thyme Brioche

Beef Fillet Carpaccio, Pickled Walnut, Roasted Beetroot, Horseradish, Parmesan

Burrata, Heirloom Tomatoes, Basil, Crispy Onion

Grilled Mackerel Fillet, Cucumber & Mint, Watercress, Yoghurt

Confit of Pork Belly, Butternut Squash Caponata, Cider Jus, Crackling

Twice Baked Little Hereford Soufflé, Balsamic Beetroot & Figs, Rocket

Gin Cured Salmon Gravlax, Fennel & Orange Salad, Caper & Shallot Dressing, Watercress

Mains

Roast Sirloin of Beef, Chicken or Stuffed Pork, Yorkshire Pudding,

Goose Fat Potatoes, Seasonal Vegetables, Red Wine Gravy

Herb Crusted Cod Fillet, Cocotte Potatoes, Tomato & Basil Velouté, Spinach

Slow Braised Blade of Beef, Salt Baked Celeriac Purée, Potato & Onion Terrine,
Creamed Cabbage & Pancetta

Roast Gressingham Duck Breast, Parsnip Purée, Sweet & Sour Beetroot, Roast Shallots,
Baby Carrots, Hazelnut

Pan Fried Gilt Head Bream Fillet, Cornish New Potatoes, Fennel, Lemon & Tarragon Hollandaise

Leek & Spinach Tart, Seasonal Vegetables, Crispy Poached Egg

Roasted Butternut Squash & Sage Risotto, Tempura Feta, Toasted Pine Nuts, Cress

Some of our menu items may contain allergens. If you have any dietary requirements, please inform a member of staff.

V = Vegetarian



Desserts

Traditional bread and butter pudding, Vanilla ice cream

Passion Fruit Tart, Coconut Meringue, Mango Sorbet

Vanilla Crème Brulée, Strawberries, Burnt Meringue

Sticky Toffee Pudding, Slated Caramel Sauce, Shortbread Crumble, Vanilla Ice Cream

Raspberry Clafoutis, White Chocolate Crème Anglaise, Candied Almond, Raspberry Sorbet

Cheese Selection x3 (served with figs and prunes)

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Savoury Afternoon Tea Buffet £28 per person

Selection of Finger Sandwiches.

Garden Peas & Mint Arancini, Pea Aioli

Apricot & Thyme Stuffed Sausage Roll, Black Onion Seeds

Asparagus & Broccoli Quiche, Pea Shoot Salad

Beer Battered Cod Fingers, Lemon & Caper Tartar, Chips

Mini Beef Burgers, Butter Brioche

Little Hereford Savoury Scones, Smoked Salmon & Cream Cheese

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Evening Options

Grazing Table £25 per person

Artisan Cheeses

Cured Meats

Handmade Dips, including Pesto and Hummus

Gourmet Crackers

Freshly Baked Bread Sticks, Sourdough, Milk Rolls

Assorted Spiced or Candied Nuts and Seeds

Olives

Artichokes

Sun-dried Tomatoes

Pickles and Gherkins

Falafel

Fresh Vegetable Crudités

Fresh and Dried Fruit

Salads

Fresh Herbs

Chutneys, Honey and Quince Paste

Bite-Sized Finger Sandwiches

Balsamic Vinegar and Flavoured Olive Oils

Sweet Treats

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