

## Wedding Menu

### Canapés

3 for £6.00 / 5 for £10.00

Banger and mash

Beetroot and avocado nori (Ve)

Goat's cheese and blushed tomato tart (V)

Mini Lamb kofte, yoghurt and cucumber dip

Scottish smoked salmon mousse and cucumber on Blini

Tempura vegetables (V)

Chicken liver parfait, green tomato chutney, ciabatta croute

Compressed water melon and pickled ginger (Ve)

Mini vegetable spring rolls, sweet chilli dipping sauce (V)

Red pepper brochette, lemon humus (Ve)

Natural smoked haddock and leek tart

Thai fish cakes, chilli dip

### Add a course.....

Amuse bouche soup shot £2.50

Roast tomato and basil soup with focaccia crisps (V)

Creamed squash soup with toasted pumpkin seeds (V)

### First Course

Chilled seasonal melon, seasonal fruits and a duo of raspberry and mango sauces (Ve)

Compression of ham hock terrine, green tomato and apple chutney, baby leaves

Smooth chicken liver pate, toasted brioche and ale chutney

Roast tomato and basil soup, focaccia crisps (V)

Leek, goats cheese and sun-blush tomato tartlet with herb oil (V)

Smoked mackerel pate toasted rye bread, gribiche sauce, soft herb salad

Creamed squash soup with toasted pumpkin seeds (V)

Heritage tomato salad, basil hummus, buffalo mozzarella, pea shoots (V)

Salmon and king prawn fish cake with mango and chilli salsa, oriental salad £3.00 supplement

Gravadlax of salmon, beetroot soured cream £3.00 supplement

Oak and beech Scottish Smoked Salmon, Lemon, capers, dill and shallots £6.00 supplement

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All additional course and supplements prices stated are per person unless otherwise quoted.

### **Add a course.....**

Soup £4.50 / Sorbet £3.95

Roast tomato and basil soup with focaccia crisps (V)  
Creamed squash soup with toasted pumpkin seeds (V)

Bucks fizz sorbet

Raspberry sorbet

Champagne sorbet

Gin and Pink grapefruit sorbet

### **Main courses**

Roast fillet of salmon with a parsley gremolata crust, fondant potato, wilted spinach and a vermouth butter sauce

Roast loin of pork, roasted new potato, apple fondant, glazed chantenay carrots, pan gravy

Pan fried Corn fed chicken breast, garlic creamed potato, wild mushrooms and tarragon, glazed seasonal vegetable

Crispy mushroom risotto balls, mushroom puree, spinach, chive sauce (V)

Caramelised red onion and goats cheese tart, balsamic dressed leaves (V)

Roast sweet potato fondant, spiced pea puree, sprouting broccoli, caramelised red onion (Ve)

Chalk stream trout, dill crushed potato, fine beans, mussel cream sauce

Blade of beef, horseradish creamed potatoes, green beans, bourguignon jus

Roast sirloin of aged Herefordshire beef, Yorkshire pudding, thyme fondant potato, seasonal vegetables and roast gravy £10.00 supplement

Roast rump of lamb with bubble and squeak, roast root vegetables and port wine reduction £10.00 supplement

Beef wellington, red cabbage, rosemary roasted new potatoes, French beans, Madeira jus £16.00 supplement

### **Desserts**

Sticky toffee pudding, vanilla ice cream

Classic twice glazed lemon tart, chantilly cream, raspberry sauce

Bitter sweet dark chocolate truffle torte, vanilla cream

Warm Apple & sultana crumble tart, honeycomb swirl ice cream

Star anis scented pineapple carpaccio, raspberry sorbet (Ve)

Cookies & cream cheesecake, crème anglais

Baked chocolate & salted caramel tart, salted caramel ice cream

Selection of British cheeses with chutney, grapes and biscuits

Rhubarb and custard slice, raspberry pearls and vanilla cream £2.00 supplement

White chocolate crème brulee, shortbread biscuit £3.00 supplement

Soft centred peach Bellini sphere £2.00 supplement

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**Add a course.....**

**Cheese Course**

Selection of British cheeses with chutney, grapes and biscuits

Individual portion - £9.95

Platter for 10 - £50

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