

WEDDING MENU - £ 35 per person

Please choose one option for all guests for each course £10 supplement per person for a choice menu.

STARTERS

Cream of Potato and Onion Soup with Herb Croutons (V)

Duck and Orange pate served with Onion Marmalade, Sourdough croutes

Duo of Melon served with Pear and Mint Compote (V)

MAINS

Roast Beef and Yorkshire Puddings served with Roast Potatoes, seasonal Vegetables and Pan Jus

Pan fried breast of Chicken served on Champ mash; Leek wrapped Green Beans finished with a Peppercorn Sauce (gf)

Oven baked Trout fillet served with Gratin Potato, Vegetables and a White Wine Cream Sauce (gf)

Spiced roast Vegetable Strudel, Tomato and Basil coulis, seasonal Vegetables and Potatoes (ve,df)

DESSERTS

Sticky Toffee pudding, Toffee Sauce, Vanilla Ice Cream (v)

Raspberry & White Chocolate Panna Cotta, Shortbread and Raspberry Coulis (v)

Chocolate Truffle Torte with Berry Compote (v)

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free

Please advise us of any dietary requirements. All our dishes are prepared following food safety guidelines.

Prices are inclusive of VAT

Wedding Menu 1

Wedding Menu 2

WEDDING MENU - £ 40 per person

Please choose one option for all guests for each course £10 supplement per person for a choice menu.

STARTERS

Roasted Red Pepper and Tomato soup with Basil Croutons (ve,df,v)

Salmon and Prawn tian with Garlic Aioli, Melba toast

Ham Hock terrine served with Fruit Chutney, toasted Rye Bread

Caprese Salad – the Italian classic, Tomato, Mozzarella, Basil and Pesto (v,gf)

MAINS

Pan fried chicken breast with new potato, leek and spinach finished with a Forestier Sauce (gf)

Parma Ham wrapped Pork fillet served with fondant potatoes, Seasonal Vegetables and finished with a Red Wine reduction (df,gf)

Braised feather blade of Beef with roast Gravy, Cream Potatoes, honey glazed root Vegetables (gf)

Honey & Garlic glazed Salmon served with gratin Potato, Green Beans (gf)

Sweet Potato and Butternut Squash Risotto, Vegetarian hard Cheese (v, gf, alternative cheese for those who are vegan)

DESSERTS

White & Dark Chocolate roulade with Honeycomb pieces (v)

Brandy Snap basked filled with Vanilla Ice Cream and Stewed Berries (v)

Chocolate Fondant with Salted Caramel Ice Cream (v,gf)

Tiramisu Torte, Chocolate glaze (v)

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