

WEDDING MENU

Please choose one dish from each section to allow us to maintain our high standards of service.

Set Menu Soups

- Roasted Carrot & Coriander
- Wild Mushroom with Crème Fraiche & Chive
- Courgette, Spinach, Mint Garlic Crumb
- Leek & Potato Pesto Oil
- Tomato, White Bean Pasta
- Roasted Squash with Coconut Milk, Crispy Onions
- Broccoli Cheddar Cheese, Herb Croute
- White Onion & Cider Soup with Parsnip Crisp
- Roasted Red Pepper + Tomato and Pesto

Main Event – Please choose one main course from

- Pan seared supreme of Chicken.
- Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Jus (£5.00 supplement)
- Roasted Mediterranean Vegetable Tartlet, Pesto & Olive oil Dressing (V)
- Oven Roasted Rump of Lamb (£3.00 supplement)
- Slow cooked Feather blade of Beef (£2.00 supplement)
- Served with a Panache of vegetables and roasted new potatoes.

Sauces – Please choose one from

- Chef’s Roast Gravy
- Classic Au Poivre
- Red Wine Shallot & Forest Mushroom
- Red Wine Jus
- Roast Garlic, Thyme, Red Onion Jus
- White Wine, Cream, Wholegrain Mustard
- Leek Smoked Bacon, Tarragon & Cream
- Roasted Vine Tomato, Basil Black Olive

Desserts

- New York Vanilla Cheesecake,
- Fresh berry compote
- Rich Chocolate Torte, Creme Chantilly
- Warm Apple Tart, Creme Anglaise
- Lemon Tart, Fresh Raspberry Cream
- Baileys Panna Cotta
- Dessert of your choice
- Bespoke Dessert Table

£37.50 per person

Prices can be subject to seasonal Change.

Children’s Menu

Please choose one dish

- “Proper” Chicken Nuggets & Chips
- Cheese & Tomato Pizza & Chips

Served with Ice Cream Dessert

£9.95 per person

Guests are allowed to bring a celebration cake and cupcakes if required, all other food items must be ordered through our catering team.

(GF) – Gluten Free (V) – Vegetarian (VG) – Vegan

All our Food is freshly prepared in the kitchen, and we are unable to guarantee that any item is totally allergen free.