

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

£39.95 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.

