

Wedding Menu

Starters

Roasted Tomato & Basil Soup
seeded NGCI bread & butter 490kcal **NGCI** V

Ham Hock & Pea Terrine served with ciabatta & onion marmalade 247kcal

Traditional Prawn Cocktail with Marie Rose sauce, farmhouse bread 305kcal

Smoked Mackerel Pâté fresh ciabatta 376kcal

Goats Cheese, Honey & Walnut Salad roasted Mediterranean veg, NGCI croûte 434kcal **NGCI** V

Coquilles St Jacques a classic dish of scallops baked in a rich white wine cheese sauce & pomme puree 322kcal + £4pp supplement

Mains

Braised Feather Blade Steak red wine sauce, colcannon mash, seasonal vegetables & horseradish 846kcal **NGCI**

Baked Salmon Fillet served with a creamy caper & mustard dressing, green beans & garlic rosemary roasted new potatoes 831kcal

Slow Cooked Lamb Shank mint & redcurrant sauce, colcannon mash & seasonal vegetables 1132kcal + £4pp supplement **NGCI**

Baked Chicken Breast Wrapped in Bacon stuffed with mozzarella & basil, with potato gratin, green beans & tomato sauce 669kcal **NGCI**

Fillet of Cod with Salsa Verde with bacon, leeks, peas & garlic rosemary roasted new potatoes 641kcal **NGCI**

Confit Duck with peppercorn sauce, potato gratin & seasonal vegetables 915kcal **NGCI**

Vegan & Vegetarian

Please choose one

Baked Field Mushroom Wellington
stuffed with spinach, caramelised onion & Dijon mustard, tomato sauce, rosemary roasted new potatoes & vegetables 960kcal **vegan**

Roast Butternut & Sage Risotto
topped with pea shoots & feta cheese 650kcal V

Chestnut Roast
with mushroom, cranberries & pumpkin seeds, roasted new potatoes, vegetables, cranberry sauce & veggie gravy 735kcal **NGCI** **vegan**

Desserts

Salted Caramel & Chocolate Pot
shortbread biscuit, fresh cream 871kcal

Raspberry Sorbet a refreshing, zesty finish to your meal 226kcal **NGCI** **vegan**

Strawberry & Chocolate Pavlova homemade meringue, cream & chocolate drizzle 730kcal **NGCI**

Sticky Toffee Pudding homemade toffee sauce & clotted cream 963kcal

Lemon Posset fresh whipped cream & shortbread 847kcal

Spiced Apple & Cinnamon Crumble
served with hot custard 492kcal **NGCI**

Same starter, main & dessert for all guests £45.95pp

Choice from 2 starters, 2 mains & 2 desserts £49.95pp

Choices must be pre-ordered no later than 6 weeks prior to the date of event.

Cheese Board

A selection of cheeses with crackers, grapes & chutney £11pp

Tea & Coffee Station

Filter Coffee & Selection of Teas

Served with desserts £3.50pp

Unlimited for the entire day £5.50pp

A discretionary 10% service charge will be added to your quote, 100% of which goes to our hard working staff. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there is a small possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are NGCI (Non Gluten Containing Ingredients) we cannot guarantee that they are entirely gluten-free. Adults need around 2000kcal a day. **NGCI** = non-gluten containing ingredients | **vegan** = vegan/vegan option available | **V** = vegetarian