

Wedding Set Menu

£70+VAT PER PERSON. CHOICE OF 3 FROM EACH COURSE

Starters

CHARRED ENGLISH JUMBO ASPARAGUS

Panko crumbed Chapel Farm golden yolk egg, shaved Grana, Padano, mustard vinaigrette

SEVERN & WYE HOT SMOKED SALMON

Horseradish creme fraiche, Jersey Royals salad, capers, parsely & black caviar GF

BEETROOT TARTARE

Diced Cambridge beetroot, walnut dressing, sour apple, plant creme fraiche, crisp bread **VE/GF***

SCALLOPS ST JACQUES

Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

BEEF CARPACCIO

Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

SMOKED HALIBUT

White miso dressing, pickled cucumber & toasted black sesame GF

CAULIFLOWER ARANCINI

Truffle, plant grana padano, vegan aioli **VE/GF**

WILD BOAR TORTELINNI

Tomato & Fennel ragu, parmesan crisp

Mains

DRY AGED SIRLOIN 300G

Skin on fries, green peppercorn sauce, watercress

KING PRAWN & LOBSTER ROLL

Butter poached king prawn & lobster, horseradish marie rose, caviar, served in a toasted brioche bun, skin on fries

PRIMAVERA GNOCCHI

Wild garlic & basil pesto, steamed English asparagus, polenta & plant Grana Padano crisp **VE**

ROASTED COD

Wrapped in Parma Ham, charred tenderstem broccoli, romesco sauce

BLACKENED CHICKEN

Charred cajun chicken breast, creamed corn, maple cured bacon lardons, padron peppers & chimichurri GF

PAN ROASTED SALMON

Crushed new potato, seasonal vegetables, mussel & crayfish bisque

WILD MUSHROOM & SPINACH RISOTTO

Truffled mushrooms, toasted spelt & arborio rice, aged parmesan, taleggio, walnuts

ROASTED LAMB RUMP

Charred tenderstem broccoli, crushed new potato, red wine jus & mint sauce

Desserts

STRAWBERRY & PISTACHIO POSSET

House lemon posset, Kentish strawberries, elderflower & toasted pistachio

SORBET

Lemon, Raspberry, Mango

STICKY TOFFEE PUDDING

Date & prune pudding, salted toffee sauce, vanilla bean ice cream **VE***

ARTISAN CHEESE BOARD

Selection of four artisanal cheeses, served with crackers, grapes, chutney & celery

CHOCOLATE & HAZELNUT TORTE

Vanilla Creme Fraiche

BURNT BASQUE CHEESECAKE

Morello cherry compote

Canapés

£4 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MIN ORDER, 30 PER ITEM

Plant & Vegetarian

WILD MUSHROOM & TRUFFLE CROQUETTES **VE**

Sulphur Dioxide, Celery, Soya, Cereals Containing Gluten

MINTED PEA, VEGAN FETA & LEMON CROUSTADE **VE**

Cereals containing Gluten

HERITAGE TOMATO BRUSCHETTA, AGED BALSAMIC **VE**

Sulphur Dioxide, Cereals containing Gluten

PLANT SLIDERS **VE**

Cereals With Gluten (Barley, Oats, Wheat), Soybeans

POTATO ROSTI WITH TRUFFLE HONEY **V GF**

Meat

PROSCIUTTO & ASPARAGUS CIGAR **GF**

None

CHICKEN LOLLIPOPS WITH HOUSE HOT SAUCE **GF**

Milk

BEEF SLIDERS

Cereals containing Gluten, Eggs, Milk, Sesame Seeds, Celery

SMOKED DUCK BREAST CROSTINI WITH PLUM & APPLE CHUTNEY

Sulphur Dioxide, Cereals containing Gluten

ROAST BEEF & HORSE RADISH MINI-YORKSHIRE PUDDING

Sulphur Dioxide, Eggs, Cereals containing Gluten, Mustard, Milk

Fish

SMOKED SCOTTISH SALMON BLINI

Eggs, Cereals containing Gluten, Milk, Fish

CRAB SALAD ON THE ENDIVE **GF**

Crustaceans, Eggs

BEER BATTERED HADDOCK GOUJONS WITH TARTARE SAUCE

Fish, Cereals containing Gluten, Eggs, Mustard,

MONKFISH SCAMPI & LEMON AIOLI

Fish, Cereals containing Gluten, Eggs, Milk

SMOKED HADDOCK, LEEK & CHEDDAR CROQUETTES & CAPER AIOLI

Fish, Cereals containing Gluten, Eggs, Mustard, Milk, Sulphur Dioxide

Sweet

DARK CHOCOLATE BROWNIE BITES **VE GF**

Nuts, Soya

MACAROON SELECTION **GF**

Nuts, Egg, Milk

LEMON & VANILLA CHEESECAKE

Eggs, Milk, Nuts, Cereals Containing Gluten

RASPBERRY PAVLOVA **V GF**

Eggs, Milk

STRAWBERRY & CHANTILLY CREAM TART **V**

Cereals containing Gluten, Eggs, Milk

Signature Bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON MINIMUM
ORDER: 30 PER BOWL

Plant & Vegetarian

PORTOBELLO MUSHROOM, SPINACH & LAYERED POTATOES WITH WILD GARLIC PESTO **VE**

Cereals Containing Gluten

PEA & ASPARAGUS RISOTTO **V GF**

Sulphur Dioxide, Celery, Milk

PUMPKIN TORTELLINI, SAFFRON CREAM, ROASTED BUTTERNUT, PESTO OIL **VE**

Sulphur Dioxide, Cereals Containing Gluten

HEIRLOOM TOMATO & BOCCONCINI MOZZARELLA SALAD **V GF**

Sulphur Dioxide, Milk

Meat

BLACKENED CHICKEN, CREAMED CORN, MAPLE GLAZED BACON **GF**

Celery, Milk, Sulphur Dioxide

GRILLED PEPPERED BEEF STEAK, THICK CUT CHIPS & BEARNAISE SAUCE

Sulphur Dioxide, Egg

DUCK BREAST, POMMES ANNA POTATOES, RED WINE JUS

Sulphur Dioxide, Cereals Containing Gluten

GRILLED LAMB RUMP WITH PEAS À LA FRANÇAISE SALAD, **GF**

Sulphur Dioxide, Celery, Milk

Fish

PRAWN COCKTAIL, AVOCADO & MARIE ROSE DRESSING **GF**

Crustaceans, Celery, Eggs

BEER BATTERED FISH & CHIPS, TARTARE SAUCE & MUSHY PEAS

Fish, Cereals containing Gluten, Eggs, Mustard

LIBERTINE FISH PIE

Cereals With Gluten (Wheat), Crustaceans, Fish, Milk, Molluscs, Sulphur Dioxide

HERB CRUSTED SEABASS, CRISPY PARSLEY POTATOES & SAFFRON BISQUE **GF**

Fish, Sulphur Dioxide, Milk, Crustaceans, Molluscs, Mustard

Sweet

CHOCOLATE & HAZELNUT TORTE **V GF**

Nuts, Soya, Milk, Egg

BAKED VANILLA CHEESECAKE & SUMMER BERRY COMPOTE **V GF**

Eggs, Milk, Nuts

FRESH FRUIT SALAD, COCONUT CREAM, TOASTED SEEDS **VE GF**

None

MANGO & PASSION FRUIT ETON MESS **V GF**

Eggs, Milk