

Wedding Set Menu

£100 INC VAT PER PERSON. CHOICE OF THREE FROM EACH COURSE

For The Table

48 HOUR SOURDOUGH v
Today's loaf with salted butter

OLIVES GF/VE
Mixed pitted olives, garlic & sundried tomato

Starters

SCALLOP ST JACQUES
Seared scallops, seaweed & garlic butter,
Parmesan crumb, Avruga caviar

KING PRAWN & WHITE CRAB TART
Herb crème fraîche, pickled cucumber,
Avruga caviar

BEEF CARPACCIO
Thinly sliced seared beef fillet, truffled pinenut
dressing, focaccia crumb, sundried tomato
purée, Yorkshire pecorino

BEETROOT CARPACCIO VE/GF
Plant based crumbed cheese, apple sage gel,
sundried tomato purée, balsamic pearls, olive
oil, crostini

CREAMY BURRATA v
Heritage tomatoes black olive tapenade
balsamic pearls olive oil crostini

HOT SMOKED SALMON RILLETTE
Herbed crème fraîche, pickled fennel, trout
caviar

Mains

PAN ROASTED HALIBUT FILLET GF
Saffron beurre blanc, seasonal vegetables,
caper berries

**BAKED BUTTERNUT SQUASH
FONDANT VE**
Pomme anna, sauteed wild mushrooms, wilted
spinach & basil cream, parmesan crisp

GRILLED DRY AGED SIRLOIN GF
Rosemary salted triple cooked chips, peppercorn
sauce

**ROASTED CORN FED
CHICKEN BREAST GF**
Celeriac purée, maple glazed bacon lardons, red
wine jus

ROASTED RUMP OF LAMB
Fondant potato, charred broccoli, red wine jus,
burnt leek & mint purée

**BAKED FILLET OF COD
WRAPPED IN PARMA HAM**
Crushed potatoes, primavera vegetables, salsa
verde, roasted red peppers

Desserts

**DARK DECADENT CHOCOLATE
MOUSSE TORTE v**
Rich chocolate mousse with a white chocolate &
cream centre, infused with whisky & coffee

STICKY TOFFEE PUDDING
Date & prune pudding, salted toffee sauce,
vanilla bean ice cream

BAKED BASQUE CHEESECAKE GF/V
Served with a Morello cherry compote

LAYERED TIRAMISU
A delicate coffee-soaked sponge, layered with
smooth mascarpone mousse, raspberry coulis

SORBETS GF/VE
Lemon/Mango/Orange/Raspberry/Blackcurrent

SAMPLE MENUS - PRICE AND OPTIONS SUBJECT TO CHANGE

Canapés

£5 PER CANAPÉ | 4-6 CANAPÉS PER PERSON
MINIMUM ORDER: 50 PER ITEM

Plant & Vegetarian

**SWEET POTATO FALAFELS, PLANT BASED MINTED
YOGHURT VE**

**BEETROOT AND BALSAMIC TARTLET WITH
HERBED PLANT CREAM CHEESE VE**

**WILD MUSHROOM ARANCINI, SUN-DRIED
TOMATO PESTO VE/GF**

**PANKO-CRUMBED BRIE BITES
WITH TRUFFLE MAYO V/GF**

Meat

**LEMON & THYME CHICKEN LOLLIPOPS WITH
HOUSE HOT SAUCE GF MINI BEEF SLIDERS**

**ROAST BEEF & HORSERADISH
MINI YORKSHIRE PUDDING**

Fish

WHITE CRAB & CUCUMBER CUPS GF

CHIP SHOP COD WITH TARTARE SAUCE

**MINI PRAWN BRIOCHE ROLL WITH MARIE ROSE
SAUCE & CAVIAR**

CRISPY PRAWNS WITH SWEET CHILLI & LIME

Sweet

HONEYCOMB BROWNIE VE/GF

LEMON POSSET CHOUX BUN v

WINTER PAVLOVA V/GF

FRENCH MACARON SELECTION v

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