



Wedding Menu 2022

Wedding Breakfast Selector

STARTERS

- Roast tomato and basil soup (VE)
- Leek and potato soup (VE)
- Flambéed wild mushrooms on toasted brioche topped with rocket and parmesan (V)
- Spiced Pork Bon Bons with celeriac puree.
- Duck and Orange pate with onion chutney.
- Classic Caesar Salad

MAINS

- Roast chicken supreme with butternut squash puree, fondant potato, chimichurri and roast vine tomatoes.
- Cider braised pork belly, bacon wrapped green beans, chive mash and cider jus.
- Seabass crushed new potatoes, green beans with lemon and garlic butter
- Roast Topside of Beef, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.
upto 60 people
- Cumberland Sausage ring, creamed potatoes, house gravy and hand battered onion rings.
- Green Pea and charred corn risotto (VE)
- Aubergine Parmigiana, triple cooked chips, roast vine tomatoes

DESSERTS

- Lemon tart, mixed berry cream
- Homemade sticky toffee pudding with toffee sauce served warm with vanilla ice cream.
- Chocolate Brownie with pistachio ice cream
- Homemade forest fruit cheesecake with raspberry sorbet
- Baked treacle sponge with honeycomb ice cream.
- Trio of sorbets (VE)
- Chocolate Mousse and coconut cream (VE)

Tea, coffee & chocolates to finish.

***Please choose the same option for all of your guests, dietary requirements can be catered for separately**

