

Canapés

Chicken liver parfait, damson jelly and smoked bacon

Ham hock, garden pea and parsley bites, piccalilli

Ox spring ham, confit tomato and herb crostini

Mini Yorkshire pudding, horseradish

Smoked salmon blini, dill cream cheese and lemon pearls

Prawn cocktail tartlet

Mini battered cod and chips, tartare sauce

Smoked haddock fishcake, pea purée

Cherry tomato and basil marinated mozzarella pearls

Cranberry and blue cheese cream on chicory

All menus are samples and subject to change.

We are happy to cater for any dietary requirements, please speak to us upon booking.



PREMIUM

Tarragon, leek and roast hazelnut chicken roulade, lime dressing

Pork belly and black pudding croquette, roast pear puree

Foie gras filo bon-bons, caramelised apple gel

Pancetta wrapped asparagus spears, rosemary mayonnaise

Citrus cured sea bass, crème fraîche, blini and caviar

Cod brandade, olive tapenade, pumpernickel

Crab beignet, pink grapefruit mayonnaise

Seared scallop, pickled samphire, brown butter

Goat's cheese cheesecake, red onion marmalade

Wild mushroom and tarragon crème fraîche choux buns

Balsamic tomato and pesto, vegan pastry disc

Sheep's milk cheese and pickled beetroot

PUDDING BITES

Chocolate brownie

Raspberry cheesecake

Pistachio and orange polenta cake



Each wedding menu is created using the best seasonal ingredients inspired by British classics. All menus are seasonal samples.



Wedding Menu

THE BEGINING

Roast butternut soup, cumin cream and pumpkin seeds

Tomato and peppers press, smoked aubergine relish, basil dressing

Slow roasted fennel, quinoa, blood orange and pomegranate salad, citrus dressing

Gin (summer)/whisky (winter) cured salmon, beetroot slaw, sourdough

Smoked mackerel pâté, pickled cucumber and dill salad, sourdough crisp

Smoked chicken and ham hock terrine, pea, cucumber and mint salad, piccalilli

Slow roasted beef sirloin croquette, horseradish

THE MAIN EVENT

Cumin lamb rump, harissa spiced cous cous, chickpea relish, mint cucumber dressing

Corn-fed chicken breast, crushed new potatoes with smoked bacon, thyme jus

Herb crusted fish, tomato haricot bean and mussel ragout, creamed mash, chive oil

Confit salmon fillet, leeks dauphinoise, courgette ribbons, watercress cream

Courgette flower stuffed with ricotta, confit tomato salad, bulgur wheat

Wild mushroom and leek tart





THE ENCORE

Raspberry and white chocolate cheesecake

Chocolate truffle torte

Apple and blackberry crumble custard

Vegan and gluten free brownie, vegan vanilla ice cream

Orange blossom panna cotta and seasonal compote

British cheeses, seeded crackers and quince jelly

As the night rolls on and the party kicks off, hunger tends to strike again.

To ensure your guests stay in the party spirit why not include some late night snacks to aid those midnight cravings.

LATE NIGHT SNACKS

Bacon baps

Hot chip cones

Burger sliders

Pork pies

Sausage rolls

Popcorn machine

Grilled cheese dippers

