

Canapés

Chicken liver parfait, damson jelly and smoked bacon (gf)

Ham hock, garden pea and parsley bites, piccalilli (gf)

Ox spring ham, confit tomato and herb crostini

Mini Yorkshire pudding, roast beef, 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 (v) (gf)

Cranberry and blue cheese cream on chicory (v) (gf)

All menus are samples and subject to change.

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

(v) vegetarian (vg) vegan (gf) gluten free



PREMIUM

Tarragon, leek and roast hazelnut chicken roulade, lime dressing

Pork belly and black pudding croquette, roast pear puree

Roast venison filo bon bons, caramelised apple

Pancetta wrapped asparagus spears, rosemary mayonnaise (gf)

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 (gf)

Goat's cheese cheesecake, red onion marmalade

Wild mushroom and tarragon crème fraîche choux buns (v)

Balsamic tomato and pesto, mille feuille (vg)

Sheep's milk cheese and pickled beetroot (v) (gf)

PUDDING BITES

Chocolate brownie

Raspberry cheesecake

Pistachio and orange polenta cake (gf)



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



Wedding Menu

THE BEGINNING

Roast butternut soup, cumin cream and
pumpkin seeds (v) (gf)

Tomato and peppers press, smoked aubergine relish,
basil dressing (vg) (gf)

Slow roasted fennel, quinoa, blood orange and
pomegranate salad, citrus dressing (vg) (gf)

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 (gf)

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 (gf)

Herb crusted seasonal fish, tomato, haricot bean and
mussel ragout, creamed mash, chive oil (gf)

Confit salmon fillet, leeks dauphinoise, courgette ribbons,
watercress cream (gf)

Stuffed courgette with ricotta, confit tomato salad,
bulgur wheat

Wild mushroom and leek tort, salt baked beetroot and
heritage tomato salad (vg)





THE ENCORE

Raspberry and white chocolate cheesecake

Chocolate truffle torte

Seasonal apple crumble, custard

Chocolate brownie, vanilla ice cream (vg) (gf)

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

