

# Our Menus

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## CANAPÉS

*Please choose a combination of three*

Salt & pepper crispy squid with Thai dressing  
Pan-fried sea bass, hazelnut, cauliflower & Jerez vinegar  
Gruyère cheese & black onion seed puffs  
Wild mushroom & camembert risotto balls

Smoked salmon mousse, lemon & dill  
Prawn, avocado & lime dressing  
Red pepper, goat's cheese & basil cress  
Chargrilled watermelon & Parma ham

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Although we have two menus to choose from, you are invited to select your own combination.

Choose a maximum of three starters, mains and desserts for your guests to pick from.

For weddings of 60 guests or more, we kindly ask you to choose one starter, main and dessert.

## SPRING –SUMMER WEDDING BREAKFAST MENU

### *Suggestion One*

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#### STARTERS

Pressing of confit chicken  
*Burnt leek, rye crisp, soft herbs*

Cured salmon  
*Cucumber, samphire, yuzu, radish*

Chilled pea soup  
*Tarragon mousse, pea shoots*

#### MAINS

Braised beef cheek  
*Fondant potatoes, kale, shallots, red wine jus*

Cod fillet  
*Broad beans, baby onions, gem, capers, raisins, brown butter*

Salt-baked carrot  
*Black quinoa, orange, beetroot, star anise*

#### DESSERTS

Baked vanilla crème  
*Rhubarb, coriander, apple*

Lemon & poppy seed cake  
*Pistachio, raspberry, yogurt sorbet*

Strawberry parfait  
*Vanilla, meringue, basil*

### *Suggestion Two*

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#### STARTERS

Pressing of pork belly  
*Textures of apple, coriander cress*

Gazpacho soup  
*Avocado, prawns, smoked paprika*

Goat's cheese  
*Textures of beetroot, green beans, pine nuts, sherry dressing*

#### MAINS

Sea bass  
*Heritage tomatoes, aubergine, courgette, basil*

Oven-roasted chicken breast  
*Wild mushroom, fondant, spinach*

Roasted cauliflower  
*Coriander, coconut, green curry*

#### DESSERTS

Peach mousse  
*Almond, Champagne*

Key lime  
*Blueberry, elderflower*

Chocolate  
*Cherry, honeycomb*

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# Our Menus

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## AUTUMN - WINTER WEDDING BREAKFAST MENU

### *Suggestion One*

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#### STARTERS

- Pumpkin soup  
*Cinnamon, nutmeg, sour cream, chives*
- Pressing of ham hock  
*Gingerbread, baked apple*
- Smoked salmon mousse  
*Rye crisp, pickled shallots, dill dressing*

#### MAINS

- Confit duck leg  
*Parsnip, red cabbage, beetroot, port jus*
- Sea bass  
*Roasted fennel, samphire, crushed potato, Champagne sauce*
- Heritage carrot  
*Kale, pistachio, orange jus*

#### DESSERTS

- Salted caramel & chocolate tart  
*Thyme*
- Apple panna cotta  
*Sour apple, hazelnut caramel*
- Chocolate cake  
*Blackberry sorbet, white chocolate*

### *Suggestion Two*

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#### STARTERS

- Wild mushroom soup  
*Truffle crouton*
- Roasted Mediterranean terrine  
*Goat's cheese, tomato dressing*
- Pressing of confit duck leg  
*Roasted spiced plums, brioche*

#### MAINS

- Slow-braised feather of beef  
*Pomme purée, spinach, wild mushrooms*
- Pan-fried salmon  
*Buttered potatoes, kale, sorrel, lemon sauce*
- Parmesan risotto  
*Parsnip, honey-roasted root vegetables*

#### DESSERTS

- Orange tart  
*Fennel, yogurt, orange sorbet*
- Passion fruit delicie  
*Pomegranate, mango*
- Pear Bakewell  
*Vanilla, honeycomb*

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## CHILDREN'S MENU

#### STARTERS

- Fresh prawn salad with lemon mayonnaise
- Bruschetta of tomato & basil
- Soup of the day with croutons

#### MAINS

- Fish & chips, peas & tartare sauce
- Pasta carbonara with tomato salad
- Tomato & mozzarella pizza with chips and salad

#### DESSERT

- Seasonal selection of ice cream

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