



WEDDING

Menu

Classic

- MINIMUM 60 DAY GUESTS

STARTER

Heirloom Tomato, Basil & Mozzarella Salad with Balsamic Dressing.

Chicken & Apricot Terrine with Piccalilli & Toasted Brioche.

Leek & Potato Soup with Whipped Crème Fraîche & Chives.

Mushroom Arancini with Spiced Tomato Chutney & Truffle Mayonnaise.

MAIN

Pork Tenderloin with Mustard Mashed Potatoes, Baby Carrots & Fine Beans.

Lemon & Thyme Pan-Fried Chicken with Cheesy Colcannon, Roasted Sweetheart Cabbage, & Chantenay Carrots.

Pan-Roasted Fillet of Salmon with Marinated New Potatoes, Dill & Crab Salad.

Pan-Roasted Hake with Bacon & Peas À La Française.

Wild Mushroom Risotto with Parmesan & White Truffle Oil

DESSERT

Fresh Fruit Pavlova with Raspberry Jelly & Chantilly Cream

Warm Chocolate Fondant with Chocolate Soil & Orange Gel

Roasted Pineapple with Vanilla Cream & Raspberry Sorbet

Apple Tart Tatin with Vanilla Crème Fraîche

T&C'S APPLY

TURN FOR 
PRICES



WEDDING *Menu*

D E L U X E

- M I N I M U M 6 0 D A Y G U E S T S

STARTER

Butternut Squash Soup with Mixed Seeds & Croutons
Ham Hock Croquette with Minted Peas & Micro Herbs
Citrus-Cured Loch Duart Salmon with Avocado Purée,
Citrus, Caviar & Dill
Beetroot Carpaccio with Horseradish Cream & Rocket
Salad

MAIN

Roasted Sirloin of Beef, Roast Potatoes, Honey-Roasted Baby Carrots, Fine Beans, Yorkshire Pudding & Red Wine Jus.
Braised Feather Blade of Beef, Dauphinoise Potatoes, Roasted Shallots, Honey-Sweetened Carrots, Tenderstem Broccoli & Onion Jus.
Duo of Lamb: Slow-Cooked Lamb Shoulder, Lamb Chop, with Mashed Potatoes, Carrot Fondant & Red Wine Jus.
Atlantic Ocean Cod Loin, Crushed Herbed New Potatoes with Mussel & Clam Chowder.
Beetroot & Quinoa Wellington, Roast Potatoes, Purple Sprouting Broccoli, Roasted Carrots, Tomato & Red Pepper Ragu.

DESSERT

Trio of Chocolate Desserts
Strawberry Cheesecake
Lemon Curd Cheesecake with Raspberry Brittllle
Selection of Cheese, Water Biscuits, Fig Chutney & Almond Cake

T&C'S APPLY

TURN FOR 
PIRCES