



Wedding Menu

We can only make suggestions, it is your day and if there is a specific dish, or an alternative sauce or garnish that you would prefer please discuss this with us so that the menu can be tailored to suit you and your family.

THREE COURSES £36.00 PER PERSON

TO START

Carrot & Ginger with creamed coconut Soup
Finished with parsley and chilli flakes, breads

Panko Fried Ham Hock Terrine
With homemade piccalilli, pickled vegetables

Prawn and Crayfish Cocktail
With little gem and traditional marie-rose dressing, bloomer bread

TO FOLLOW

Slow Roast Pork Belly with Crackling
Colcannon mash, apple chutney and pork jus

Chicken Supreme
creamy mushroom stroganoff sauce with steamed wild rice

Pan Roasted Fillet of Hake
crushed potatoes, roasted vine tomatoes, and caper sauce

Mushroom & Cream Cheese Risotto Cakes
With crisp Panko breadcrumbs, on courgette puree with wilted spinach

TO FINISH

Double Chocolate Brownie
With mixed berry compote & vanilla ice cream

Baileys Crème Brûlée
With shortbread

Lemon Posset
With raspberry coulis and shortbread

Simple Cheese Board Dessert
With Blue, Brie & Cheddar - £3 supplement

ENHANCE YOUR EXPERIENCE:

On arrival Chef's selections of canapes £6.00 per person

After your starter a sorbet refresher £3.00 per person

Fish courses start from £10.00 per person (depending on fish chosen)

Cheese as an additional course from £8.00 per person (depending cheeses chosen)

Finish your meal with Coffee or Tea and chef's handmade petit fours £6.50 per person

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.