

# Wedding Menu

We can only make suggestions, it is your day and if there is a specific dish, or 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 £49.00 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  
With Blue, Brie & Cheddar - £3 supplement

## ENHANCE YOUR EXPERIENCE

On arrival Chefs 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 chefs handmade petit fours £6.50 per person