



WEDDING PACKAGE

STARTERS

Roasted red pepper and tomato soup with basil oil and
crispy garlic flakes (V)

Thai crab cakes with oriental salad and
coconut & lime dressing

Ham hock terrine with toasted onion bread and
homemade red onion jam

Wild mushroom and stilton croquettes with celeriac puree,
rocket and truffle oil (V)

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MAINS

Roast breast of chicken with crushed new potatoes, wilted
kale, white wine sauce and parmesan crisp

Braised daub of local beef with horseradish mash wilted spinach, glazed
carrots, slow roasted shallots and parsnip crisps

Pan fried crispy Coley supreme with fishcake
croquettes, Tartare emulsion and peas

Shiitake mushroom and halloumi fritters with escalivada, parmesan
and thyme gnocchi and lemon garlic dressing (V)

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DESSERTS

Passion fruit crème brulee with fresh
raspberries and raspberry shortbread

Homemade treacle tart with clotted cream, crystallised ginger
and forest fruit compote

Vanilla panna cotta with strawberry
compote and white chocolate crumble

Selection of English cheeses with
homemade fruit chutney and biscuits

Tea, coffee and mints