



PICK AND MIX – WEDDING BREAKFAST

STARTERS

Thai crab cakes with oriental salad and coconut & lime dressing £7.50

Roasted red pepper and tomato soup with basil oil and crispy garlic flakes (V) £6.00

Ham hock terrine with toasted onion bread and homemade piccalilli £7.50

Confit chicken “nugget” with beetroot ketchup and pickled vegetables £8.95

Duck liver pate and smoked duck breast with sweet onion marmalade and toast £8.95

Scottish smoked salmon on toasted rye bread with pickled cucumber, sour cream and lemon oil £8.95

Citrus cured salmon with avocado puree, pink grapefruit & orange segments and black lumpfish roe
£10.50

Rosary goat’s cheese, rye and walnut cheesecake with textures of onion £9.50
(Red onion jam, crispy shallot, roasted baby onions, parmesan & onion seed crisp)

Coronation chicken terrine with apricot puree, curried mayonnaise, crispy naan bread
and micro coriander £9.50

Summer garden salad with feta cheese, toasted pine nuts and mint dressing (V) £6.95

Wild mushroom and stilton croquettes with celeriac puree, rocket and truffle oil (V) £6.50

Basil and apricot goats’ cheese with toasted brioche and honey mustard dressing (V) £7.50

MAIN COURSES

Roast breast of chicken with potato & squash risotto, kale and parmesan crisp £16.50

Pressed shoulder of pork with roasted onion mashed potato, sautéed mushrooms, apple puree and
crackling £17.50

Slow cooked lamb shank with garlic mashed potato, braised red cabbage, pea shoots and lamb jus £17.50

Braised daub of local beef with horseradish mash, wilted spinach, glazed carrots, slow roasted shallots
and parsnip crisps £20.50

Tenderloin of pork wrapped in Parma ham with black pudding potato croquette, savoy cabbage, roasted
beetroot, caramelised apple puree and red wine jus £20.50

Seared seabass with Provençale vegetables, pan fried gnocchi and basil oil £20.50

Roast rump of lamb with fondant potato, glazed baby carrots, fennel, roasted garlic puree and balsamic jus £24.50

Fillet of local beef with stilton mashed potato, wilted green kale, king oyster mushroom crisps, celeriac puree, red wine jus £28.00

Masala roasted salmon with cauliflower 3 ways, roasted almonds, spinach pakora, coriander and curry oil £24.50

(Purple cauliflower cous cous, saffron cauliflower and roasted cauliflower)

DESSERTS

Passion fruit crème brulee with fresh raspberries and raspberry shortbread £6.50

Homemade treacle tart with clotted cream, crystallised ginger and forest fruit compote £6.95

Vanilla panna cotta with strawberry compote and white chocolate crumble £6.95

Dark chocolate tart with espresso ice cream, salted candied almonds and white chocolate sauce £8.50

Strawberry tart with basil & lime sorbet and pimms jelly £8.50

Rapeseed oil and almond cake with glazed pears, elderflower jelly and white chocolate ice cream £8.50

Homemade lemon tart with “raspberries” and micro basil £9.95

(Raspberry sorbet, raspberry coulis, fresh raspberries, raspberry jelly and sherbet)

Warm chocolate brownie with homemade marshmallows, Guinette cherries, kirsch syrup and sweet shop ice cream £9.95

Confit pineapple and “coconut” £8.75

(Coconut meringue, coconut curd, homemade coconut sorbet and coconut crumble)

TEA & COFFEE

Tea and coffee £2.10

Tea, coffee and mints £2.70

Tea, coffee and petit fours £4.50