

Wedding Menu

TO START

Velvety Chicken Liver Parfait

Served with a rich grape chutney, toasted brioche, and a delicate herb garnish

Smoked Salmon and Cream Cheese Roulade

Encased in a fine herb wrap, with cucumber ribbons and a zesty lemon garnish

Seared King Scallops

Nestled on a bed of pea purée, topped with crispy pancetta and finished with micro herbs

Warm Grilled Goat's Cheese and Poached Pear Salad

Drizzled with aged balsamic glaze and toasted walnuts (V)

Spiced Carrot and Ginger Soup

Infused with warming spices and finished with coriander oil (V)

Prawn and Avocado Cocktail

Succulent prawns in a classic Marie Rose sauce, served with granary toast and micro salad

Wild Mushroom and Tarragon Arancini

Golden risotto balls infused with earthy mushrooms and fresh tarragon, served with truffle mayo (V)

Confit Duck Terrine

Served with cranberry relish, toasted sourdough, and dressed leaves

Beetroot Carpaccio with Whipped Feta

Drizzled with orange and thyme dressing, topped with toasted pumpkin seeds (V)

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MAIN EVENT

Supreme of Corn-Fed Chicken

Served in a rich chasseur sauce, accompanied by a medley of seasonal vegetables and thyme-roasted new potatoes

Braised Feather blade of Beef

Slow-cooked in a robust red wine jus, with herb mash, roasted root vegetables, and Yorkshire pudding

Pan-Seared Fillet of Sea Bass

Resting on crushed new potatoes with a delicate lemon and dill butter sauce, complemented by tender stem broccoli

Herb-Crusted Loin of Pork

Presented with sage and onion stuffing, roast potatoes, seasonal greens, and a rich apple-infused gravy

Wild Mushroom and Truffle Risotto

Creamy arborio rice with earthy mushrooms, finished with truffle oil and crispy sage (V)

Roasted Vegetable Wellington

Encased in flaky pastry, served with sautéed potatoes and a rich tomato and basil coulis (V)

Slow-Roasted Lamb Shoulder

Served with garlic-infused mashed potato, honey-glazed carrots, and rosemary jus

Pan-Fried Duck Breast

Presented with potato fondant, braised red cabbage, and a spiced plum jus

Butternut Squash and Sage Gnocchi

Tossed in a roasted garlic cream sauce with crispy kale and parmesan shavings

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TO FINISH

Decadent Chocolate Brownie

Accompanied by vanilla bean ice cream and a vibrant berry compote

Sticky Toffee Pudding

Smothered in rich caramel sauce and served with clotted cream ice cream

Salted Caramel Cheesecake

Served with a honeycomb crumb and white chocolate drizzle

Red Wine Poached Pear

Resting on a shortbread crumble with a silky vanilla crème anglaise

Raspberry and Almond Tart

Served with a crisp pastry base and a side of clotted cream

Dark Chocolate Tart

Served with Chantilly cream and chocolate shavings

Espresso Martini Tiramisu

Layers of coffee-soaked sponge, mascarpone cream, and chocolate dusting

Lemon Posset with Shortbread

A silky citrus dessert topped with fresh berries and mint

Trio of Mini Desserts

A delightful selection of bite-sized cheesecake, brownie, and fruit tart