

WEDDING

Menu

CANAPES

Confit peppered duck, rhubarb & ginger jam, rosemary short bread

Shredded beef brisket, blue cheese croquettes & horseradish aioli

Ham & mozzarella chive croquettes, mustard mayonnaise

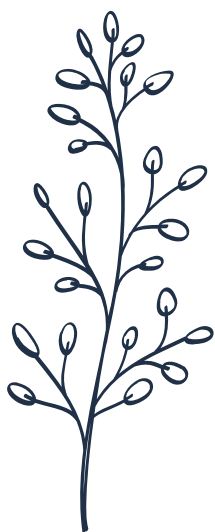
Thai crab fishcakes & spiced lime pickle

Smoked salmon roulade, chive mascarpone & crispy onions

Roasted red pepper roulade, pesto cream cheese & crispy onions

Spiced squash & sage arancini

Sweetcorn & sweet chilli fritters



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STARTERS

Chicken liver parfait, pineapple & pink peppercorn chutney, toasted brioche

Ham hock and parsley terrine, spiced apple jelly & piccalilli poppy seed toast

Smoked duck breast, rhubarb & ginger puree, crispy black pudding, watercress & celeriac remoulade

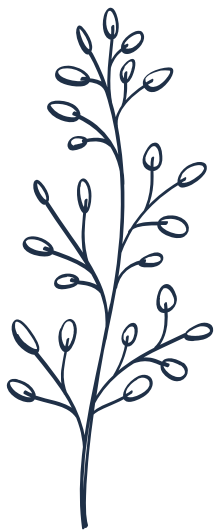
Parma ham, poached sherry pear, Yarlington blue cheese, sherry and cardamon reduction & pea shoots

Smoked haddock, leek & saffron, parmesan crumble & pickled vegetables

Smoked salmon, grapefruit segment, pickled fennel, tomato & dill horseradish relish, lemon balm

Mushroom pate, chestnut puree & toasted brioche

Burrata, cherry tomato and vanilla puree, confit tomatoes & Pico de Gallo



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MAINS

Pan fried hake fillet, ratatouille, sweet heart spring cabbage, baby caper, parsley, chardonnay sauce

Grilled seabream fillet, baba ghanoush, charred asparagus, roasted baby beetroot & salsa verde

Roasted rump of lamb, mustard minted fondant potato, confit shallot, carrot & cumin puree, summer greens, tomato, black olive jus

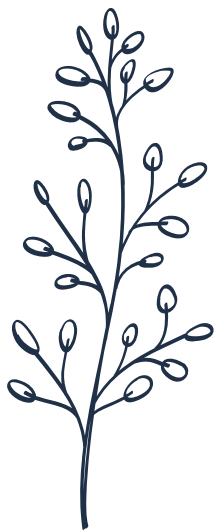
Creedy caver confit duck leg, celeriac dauphinoise, savoy rhubarb and cardamon puree, strawberry and pink peppercorn jus

Roasted chicken supreme, crushed chorizo & spring onion, pink fur potatoes, squash puree, purple sprouting broccoli, white wine & tarragon sauce

Butternut squash & sage ravioli, spiced squash puree, pickled walnuts, rocket oil

Garden pea, rishis pesto, spinach & goats cheese risotto, truffle oil, pea shoots

Braised feather blade of beef, boulangère, roasted rosemary carrots, celeriac puree & caramalised onion jus



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DESSERTS

Classic vanilla Brulé, ginger snap shortbread

Lemon curd & mascarpone pavlova, pistachio toile

Dark chocolate & salted caramel tart, Dorset clotted cream, balsamic glazed strawberries

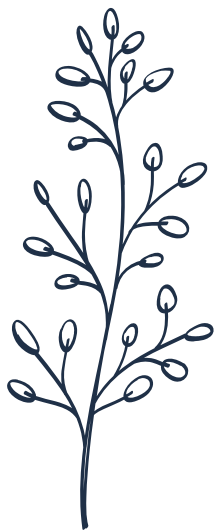
Chocolate Verona mousse, chocolate chip chantilly cream, roasted hazelnuts & fresh raspberries

Rhubarb & custard baked cheesecake, braised rhubarb, meringue teardrops, creme patisserie

Lemon posset, teardrop meringue & ginger shortbread crumb

Raspberry ice nougat parfait, glazed strawberries, mini meringue & raspberry gel

Raspberry eton mess, chantilly cream & fresh fruit



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EVENING FOOD

Wood Fired Pizzas

Meat feast, Margherita, Vegetable supreme

Hot Dogs

Caramelised red onion sausage, soft floured buns, sweet onions & condiments

Fish & Chips

Crispy cod fillet goujons, chunky chips, tartar sauce - served in a cone

Aromatic Shish Kebabs

Marinated kebabs, grilled kofta, baked fallafel, grilled hallumi, greek salad, marraion cous cous, hummus & pita breads

Wings & Sides

Buffalo chicken wings, roasted BBQ chicken lolipops, loaded nachos, crispy garlic potatos, slaw & soft buns

Hog Roast

Cider glazed roast pork, BBQ belly bites, Spiced apple sauce, Crackling & floured baps

Delicious

Slow roasted duck leg, dumpling steamed buns, duck & vegetable spring rolls, sweet and sour chicken, slaw & salad

Ploughman's

Mature cheddar, Bath blue cheese, Cricket St. Thomas Brie, homemade chutney, crusty bread, crackers, grapes, apples & pork pies