



Wedding 3 Course Example Menu

TO START

Smoked lamb terrine, pink piccalilli, pea shoots, brioche toast

Shredded poached summer citrus chicken salad with kohlrabi, lemon verbena, and smoked BBQ Wye valley asparagus, smoked rapeseed oil and miso emulsion, no waste herb oil, brioche croutons (v)

TO FOLLOW

Seabass, grilled courgettes, samphire & watercress, roast lemon & caviar sauce

Lamb noisette, celeriac purée, parsley oil, bar marked baby courgettes with hazelnut butter

Rib eye, urfa baby beetroots, brown butter emulsions, toasted almonds, pave potato and red wine jus

TO FINISH

Pear & chocolate cardamom tart, sour cream

Baked ricotta Basque cheese cake, rhubarb and rose compote

Lemon posset with lavender shortbread and balsamic strawberries