



3 Course Wedding Menu

Price:£45.00

Starters

Pulled beef brisket croquettes

Golden beetroot piccalilli

Pan seared scallops

& raspberries

Black pudding, raspberry vinaigrette

Shallot tart tatin (v)

Crumbled goat's cheese, pickled beech

Mushrooms, sage & onion pesto

Soup of the day (v)

Served with warm sourdough & butter

Mains

Fillet rossini^

Brioche toast, duck liver parfait, pulled

Oyster mushrooms, truffle dauphinoise,

Bordelaise sauce

Salmon

Samphire mash, clams, champagne

Thermidor sauce

Roasted lamb rump^

Potato & celeriac dauphinoise,

Baby onion & pancetta jus

Heritage tomato risotto (v)

Roquette, feta & basil pesto

Desserts

Home-baked

Chocolate brownie (v)

Honeycomb ice cream

Blueberry &

Blackberry sundae (v)

Blueberry mousse, bourbon

Vanilla ice cream,

White chocolate shard,

Blueberry coulis

Apple, strawberry &

Prosecco crumble (v)

Granola, ginger ice cream