



Fine Dining

Price:£85.00

Fine Dining (definition) noun: an all-encompassing experience that includes elegant and sophisticated services as well as the highest-quality food.

Refined and elegant, these fine dining dishes are the perfect accompaniment to your wedding breakfast or special dinner.

We're always happy to create a bespoke menu for your perfect wedding breakfast.

Starter

Grilled asparagus, crispy hens egg, truffle mayonnaise (v)

Suffolk ham hock terrine, piccalilli flavours, puffed pork, sourdough crisp

Treacle cured salmon, compressed cucumber, dill mayonnaise

Main

Cumin roast lamb rump, pressed potato, minted pea and broad bean dressing

Baked cod loin, cockle bisque, sea vegetables

Handmade sweetcorn gnocchi, air dried tomatoes, scorched corn, spinach, herb oil, parmesan crisp (V)

Dessert

Chocolate, hazelnut and smoked banana delice, creme fraiche, shaved hazelnuts (v)

Spinach coral cake, coconut mousse, raspberry sorbet (VG)

Plum tatin, burre noisette ice cream

Additional Course

British cheese selection from Neals' Yard Dairy Salters fruit and nut crackers, homemade chutney, grapes and celery

Prices start from £85 per person (inclusive of VAT)