



## Wedding Menu

Price:£60.00

Canapes

£12 Per Person please select 3 options.

Goats Cheese Mousse with Woodfired Peppers on Rosemary Shortbread

Rare Beef & Horseradish Yorkshire Puddings

Vegetable Spring Rolls with Sweet Chilli Dip

Aloo Tikki with Mango Chutney

Coronation Chicken topped Naan with Fresh Chilli & Micro Coriander

Mini Tomato & Mozzarella Bruschetta

Melon in Parma Ham

Halloumi Chips with Chilli Jam

Smoked Salmon, Cream Cheese & Pickled Beetroot on Rye Bread

Mini Toad in the Hole, Mash & Caramelised Onions

Nduja Sausage Pin Wheels

Spiced Paneer with Pickled Cucumber

2 Bite Canapes

£16 per Person please select 3 options.

Mini Cheese & Bacon Burger

Asparagus in Parma Ham with Hollandaise Sauce

BBQ Chicken & Roasted Pepper Skewer

Chicken & Smoked Bacon Mini Bagel

Fried Cheese Ravioli with Tomato & Pesto Sauce

Mushroom & Spinach Ravioli with Pesto Dip

Corn Dogs with Chilli Ketchup

Prawn Toasts with Hot & Sour Radish Salad

Pani Puri (spicy potatoes & Chickpeas in a Crisp Flat Bread Puff with a Spicy Zesty Shot)

Mac & Cheese Croquette Tangy Tomato Chutney

Sticky Korean BBQ Pork Belly Bites

Soups £9

(V)Thai Sweet Potato & Coconut Soup with Potato Dumpling

(V)Curried Butternut Squash Soup with Mini Onion Bhaji

(V)Roasted Tomato & Basil Soup with Cheese Ravioli

(V) Woodland Mushroom Soup with Brie & Rosemary Parcel

French Onion Soup with Cheese Croute

Cold Starters

Chicken Liver, Smoked Bacon & Garlic Pate with Sour Dough Toast & Onion Chutney £10

King Prawn Cocktail with Gem Lettuce, Avocado, Marie Rose Sauce & Crab Samosa £12

Smoked Duck, Pear & Walnut Salad with Crumbled Blue Cheese & Raspberry Dressing £12

Spiced Salmon, Bombay Potato Salad, Coriander Chutney & Crumbled Poppadom's £10

Carpaccio of Beef, Pickled Vegetables, Shaved Parmesan & Roquette £14

Smoked Salmon with Baby Capers, Lemon Dressing & Micro Parsley £13

Ham Terrine with Piccalilli, Sour Dour Toast & Pea shoot Salad £10

(V)Caprese Tart, Set Basil Custard in a Pastry Shell with Mozzarella Pearls, Semi Dried Tomatoes, Micro Basil & Balsamic Glaze £9

Melon, Prosciutto & Fig Salad with Roquette, Honey & Mustard Dressing £10

(V)Griddled Asparagus with Pea & Mint Pesto, Toasted Pine Nuts and a Crispy Fried Poached Hens Egg £10

Hot Starters

Scotch Egg with Smoked Bacon and Mixed Bean Cassoulet £10

Sauteed Mushrooms, Smoked Bacon and Garlic in a Mozzarella Cheese Sauce on Toasted Sour Dough £9

(V)Semi Dried Tomato & Mozzarella Arrancini with a Smokey Tomato Relish & Dressed Roquette £9

## Main Course

Slow Roasted Pork Belly, Mini Cumberland Sausage, Champ Mash Croquette, Cabbage & Cider Jus £23

Slow Braised Blade of Beef with Celeriac Mash, Baby Carrots & Parsnip Crisps with Guinness Gravy £25

Breast of Corn Fed Chicken, Asparagus, Black Garlic, Fried Gnocchi Forest Mushrooms & Chicken Jus £21

Curried Chicken, Crushed Bombay Potatoes, Spinach, Bhaji Onions, Curry Sauce & Coriander Chutney £21

Roast Fillet of Beef in Pancetta with a Smoked Brisket, Mixed Bean & Potato Hash £36

Roast Sirloin of Beef, Fondant Potato, Cabbage Cake, Yorkshire Pudding & Roasted Carrots £29

Roast Rump of Lamb, Slow Braised Shoulder Pie, Potato Dauphine, Sauteed Greens & Rosemary Jus £28

Slow Braised Lamb Shank Forestiere, Creamed Potatoes & Roasted Vegetables £28

Roast Fillet of Pork in Prosciutto, Pesto Mash & Roasted Mediterranean Vegetables £24

(V)Vegetable Biryani Arancini, Aloo Gobi, Parsnip Crisps, Yoghurt & Coriander Chutney £18

(V)Woodland Mushroom, Leek & Mature Cheddar Brioche Pudding with Sauteed Cabbage, Baby Carrots and a Chive Butter Sauce £18

(V)Goats Cheese & Caramelised Onion Pithivier, Creamed Potatoes & Roasted Vegetables with a Vegetable Jus £18

(V)Nut Roast with Woodland Mushrooms Roasted Peppers, Crushed Roasted Baby Potatoes, Sauteed Greens & Rosemary Jus £18

## Desserts £11

(V)Baked New York Cheesecake, Blueberry Curd, Mint Pesto & Macerated Strawberries

(V)Chocolate Tort with Raspberry Compot & Honeycomb

(V)French Apple Tart with Clotted Cream Ice Cream & Hazelnut Praline

(V)Warm Chocolate Brownie with Chocolate Sauce & White Chocolate Ice Cream

(V)Rhubarb & Custard Crème Brulee with Shortbread Biscuit

(V)Lemon Tart with Raspberry Puree, Raspberry Powder & Raspberries with Vanilla Cream

Buttermilk Panna Cotta with Strawberries, Strawberry Soup & Micro Basil

## Package A £48 per person

### Canapes

(V)Mini Tomato & Mozzarella Bruschetta

Coronation Chicken topped Naan with Fresh Chilli & Micro Coriander

(V)Halloumi Chips with Chilli Jam

### Starters

Ham Terrine with Piccalilli, Sour Dour Toast & Pea shoot Salad

(V)Roasted Tomato & Basil Soup with Cheese Ravioli

### Main Course

Breast of Corn Fed Chicken, Asparagus, Black Garlic, Fried Gnocchi Forest Mushrooms & Chicken Jus

(V)Vegetable Biryani Arancini, Aloo Gobi, Parsnip Crisps, Yoghurt & Coriander Chutney

### Dessert

(V)Baked New York Cheesecake, Blueberry Curd, Mint Pesto & Macerated Strawberries

## Package B £54 per person

### Canapes

(V)Halloumi Chips with Chilli Jam

Coronation Chicken topped Naan with Fresh Chilli & Micro Coriander

(V)Mini Tomato & Mozzarella Bruschetta

### Starters

Scotch Egg with Smoked Bacon and Mixed Bean Cassoulet Griddled

(V)Asparagus with Pea & Mint Pesto, Toasted Pine Nuts and a Crispy Fried Poached Hens Egg

### Main Course

Slow Braised Blade of Beef with Celeriac Mash, Baby Carrots & Parsnip Crisps with Guinness Gravy

(V)Goats Cheese & Caramelised Onion Pithivier, Creamed Potatoes & Roasted Vegetables with a Vegetable Jus

### Dessert

(V)Rhubarb & Custard Crème Brulee with Shortbread Biscuit

Package C £60 per person

Canapes

(V)Halloumi Chips with Chilli Jam

Coronation Chicken topped Naan with Fresh Chilli & Micro Coriander

(V)Mini Tomato & Mozzarella Bruschetta

Starters

Smoked Salmon with Baby Capers, Lemon Dressing & Micro Parsley

(V)Semi Dried Tomato & Mozzarella Arrancini with a Smokey Tomato Relish & Dressed Roquette

Main Course

Roast Sirloin of Beef, Fondant Potato, Cabbage Cake, Yorkshire Pudding & Roasted Carrots

(V)Woodland Mushroom, Leek & Mature Cheddar Brioche Pudding with Sauteed Cabbage, Baby Carrots and a Chive Butter Sauce

Dessert

Buttermilk Panna Cotta with Strawberries, Strawberry Soup & Micro Basil