



Weddings and Fine Dining Menu - Starters

GIN AND BEETROOT CURED SALMON Cucumber and Radish Salad, Burnt Apple Purée, Crispy Baguette

FENNEL AND LIME CURED CORNISH MACKEREL Mackerel Rilette, Lime Crème Fraîche, Dil, Crispy Ciabatta

CORNISH POACHED LOBSTER Tomato Consommé, Wilted Gem Lettuce, Confit Tomato

CRISPY SKIN SEA BASS FILLET Saffron risotto, samphire, crispy shalot, basil

CRISPY SLOW COOKED PORK Roasted Pepper, Pickled Pink Lady, Celeriac Crisps, Rosemary Oil

PRESSED HAM HOCK TERRINE Soft Quail Egg, Piccalilli, Pea Purée, Toasted Brioche

DUO OF DUCK Poached Duck Egg, Smoked Duck Breast, Pickled Winter Vegetables, Carrot Purée, Balsamic Glaze, Onion Crumb

ITALIAN PROSCIUTTO Parmesan Panna Cotta, Charred Baby Leek, Pea Shoot, Balsamic and Olive Oil Dressing

BUFFALO MOZZARELLA SALAD Mediterranean Couscous, Roasted Beets, Basil

CHARRED ENGLISH ASPARAGUS Soft Quail Eggs, Eapeseed Emulsion, Parmesan Shortbread White Truffle Honey

CARAMELISED ONION, TOMATO AND GOAT'S CHEESE TARTINE Rocket, Balsamic and Olive Oil Dressing

SALT BAKED BEETROOT CARPACCIO Pickled Heritage Carrots, Soft Goat's Cheese Toasted Hazelnuts Herb Oil

ROASTED TOMATO AND SWEET PEPPER SOUP Roasted Onion and Cheese Toastie, Basil

SPICED PARSNIP AND BRAMLEY APPLE SOUP Parsnip Crisps, Coriander