



MODEN EUROPEAN DINING

Price:£70.00

Inspired by contemporary European cuisine, this menu showcases beautifully presented dishes, seasonal ingredients and refined flavours. Combining modern cooking techniques with classic influences, it's perfect for couples looking for an elegant wedding breakfast with a contemporary twist.

CANAPÉS

- Seared Beef Fillet – Béarnaise emulsion and crispy shallots.
- Pan-Seared Scallop – Pea purée, pancetta crumb and mint.
- Ham Hock Croquette – Wholegrain mustard mayonnaise.
- Whipped Feta Crostini (V) – Honey, pistachio and thyme.
- Asparagus & Parmesan Tartlet (V) – Lemon crème fraîche.

STARTER

Pressed Ham Hock Terrine

Served with homemade piccalilli, toasted brioche and dressed baby leaves.

MAIN COURSE

Slow-Roasted Beef Featherblade

Served with creamy mashed potato, roasted shallots, glazed carrots and rich red wine jus.

Vegetarian Option

Roasted Butternut Squash Gnocchi

Pan-fried potato gnocchi with roasted squash, sage butter, toasted pine nuts and crispy sage.

DESSERT

Choose from:

- Sticky Toffee Pudding with Butterscotch Sauce
- Madagascan Vanilla Panna Cotta with Seasonal Berry Compote
- Dark Chocolate Tart with Salted Caramel & Clotted Cream

Every course is freshly prepared using carefully selected seasonal produce, creating a sophisticated dining experience worthy of your wedding day.