



Wedding Menus

Grace & Cherish Menu

Roasted vine tomato, cheddar & horseradish soup
(V, D)

Citrus cured salmon
preserved lemon and onion seed vinaigrette

Chicken liver parfait
smoked tomato chutney, crostini *(D, G)*

Blade of beef
mushroom jus *(D)*

Pan fried supreme of chicken
sun-blushed tomato sauce *(D)*

Sea trout
chive cream sauce *(D)*

Beetroot wellington
Beetroot gel *(V, D, G)*

Above dishes served with fondant potatoes and seasonal vegetables

Vanilla cheesecake
Salted caramel ice-cream *(V, D, G)*

Lemon tart
Mixed berry crème fraîche *(V, D, G)*

Sticky toffee pudding
Toffee sauce, vanilla ice-cream *(V, D, G)*

Tea, coffee & mints

Charm Menu

Minestrone soup
croutons *(V,D, G)*

Ham hock terrine
piccaililli, rocket

Pomegranate, sweet potato and pine nut quinoa
(Ve, N)

Chicken ballotine
pancetta jus

Salted cod cassoulet
samphire

Rosemary & lemon marinated lamb rump
thyme jus

Above dishes served with fondant potatoes and seasonal vegetables

Open lasagne of butternut squash & mushrooms
Tomato sauce and vegetables *(Ve)*

Tonka bean panna cotta
Strawberry and honeycomb *(D)*

Milk chocolate and cardamom tart
White chocolate sorbet *(V, D, G)*

Seasonal fruit pavlova
raspberry coulis *(V)*

Tea, coffee & mints

Elegance Menu

Cauliflower textures
Smoked almond cous cous *(Ve, N)*

Beef carpaccio
Quail egg, pickled mushroom, parmesan, onion rings *(D)*

Crab
Chilli & cucumber yoghurt, apple *(D)*

Pan roasted fillet of Scottish salmon
Lemon & chive butter sauce *(D)*

Roast barbary duck breast
Raspberry jus (served pink) *(gf)*

Sirloin of beef
Molasses, beef jus *(gf)*

Above dishes served with dauphinoise potatoes and seasonal vegetables

Roast vegetable stack
Sun-blushed tomato sauce, new potatoes and vegetables *(Ve)*

Dark chocolate fondant
Orange sorbet *(V, D, G)*

Cheese board
Selection of 3 cheeses, apple & celery *(V, D)*

Mixed berry crème brûlée
(V, D)

Tea, coffee & petit fours

£2021 Menu

Either 2 courses can be picked from the Grace menu, or you can select our full traditional afternoon tea; please ask for more details

Please note dishes may contain traces of allergens; the menus highlight the allergen ingredients within each dish. Some dishes can be adjusted to our dietary requirements; please ask for more details.

V – vegetarian Ve – vegan D – dairy G – gluten N – nuts