



Wedding Selector 2023

Starters

Soups (V)

Butternut Squash & Sweet Potato

Tomato & Lentil

Mixed Vegetable

Goats Cheese & Beetroot Tart (V)

Chicken & Apricot Terrine

toasted focaccia, balsamic onion chutney

Smoked Salmon & Cucumber Cream Cheese Roulade *

beetroot puree

Tomato & Olive Bruschetta (V)

parmesan

Bocconcini Salad (V)

herb croutons

Chicken Liver Parfait

toasted focaccia, plum & apple chutney

*Supplement of £5 per person

Mains

Roasted Breast of Chicken

seasonal vegetables, roast potatoes, Yorkshire pudding, jus

Cod Loin *

new potatoes, seasonal green vegetables, crushed spinach,
cream sauce

Roasted Butternut Squash (VE)

roasted new potatoes, seasonal vegetables, quinoa,
spinach & mushrooms

Chicken & Mushroom Ballotine

leek & potato mash, seasonal vegetables, red wine jus

12-hour Braised Beef *

roasted roots, colcannon mash, Yorkshire pudding, horseradish, jus

Slow Cooked Lamb Shoulder *

braised roots, gratin potatoes, beetroot infused jus

Gnocchi (VE)

Mediterranean vegetables, pesto

Cider Infused Belly Pork *

creamed savoy, mustard mash, jus

Braised Pork & Apple Shoulder

mustard mashed potato, roasted carrot, tender stem broccoli,
savoy cabbage, sage jus

*Supplement of £5 per person

Desserts

Apple Tatin

cinnamon ice-cream

Sticky Toffee Pudding

honeycomb ice-cream

White Chocolate & Raspberry Cheesecake

raspberry sorbet

Honeycomb Cheesecake

toffee Chantilly

Apple & Raspberry Crumble

vanilla ice-cream

*Supplement of £5 per person