

## Menu 1 £30 per person

### Starters

Seasonal soup, freshly baked bread and butter

Prawn or crayfish cocktail, avocado puree, Marie-Rose sauce

Ham hock terrine, piccalilli and crostini bread

Salted baked beetroot salad, candied walnuts, goats cheese and merlot dressing

### Mains

Roast beef or pork roast potatoes, seasonal vegetables, Yorkshire puddings, pan gravy

Corn-fed chicken breast, herb polenta, spinach, olives, confit garlic, vine tomatoes

Roast salmon, new potato salad, peas, onions, gem lettuce

Nut roast, cauliflower steak, baby leaves

### Desserts

Classic lemon posset, shortbread biscuit

Passionfruit and coconut cheesecake

Sticky toffee pudding, with a choice of toffee sauce, chocolate toffee sauce or salted caramel sauce

Bitter chocolate tart, vanilla vodka oranges

## Menu 2 - £35 per person

### Starters

Soy and honey glazed chicken drumsticks, Asian slaw, orange and sesame dressing

Beef hash, poached hens egg and hollandaise

Smoked salmon, brown bread and butter, lemon crème fraiche, soft herbs

Salad of chicory, apple, walnuts, blue cheese dressing

### Mains

Roast lamb, roast potatoes, seasonal vegetables, Yorkshire puddings, pan gravy

Pork fillet, sage rosti, Chou croute cabbage, baby pears, red wine

Fillet of bass, Thai green risotto, bloody Mary sauce

Salt baked beetroot and goats cheese tart, salsa Verdi

### Desserts

French apple tart, calvados anglaise

Brown sugar panna cotta, red wine poached fruit, granola

Poached pear, red wine mulled fruits

Chocolate and hazelnut brownie, warm chocolate sauce

### Menu 3 - £40 per person

Anti pasti sharing platter (a selection of cured meats, blushed tomato, artichokes, pickled veg, focaccia)

Fish platter (smoked salmon, prawns, poached salmon, oysters, whelks

Scallops, garden salad, peas, broad beans, shoots, herb butter sauce

Open ravioli, aubergine capanata, toasted pine nuts, basil oil

#### Mains

Roast rump of lamb, hot pot potatoes, buttered cabbage, rosemary jus

Roast cod and parma ham, champ mash, confit plum tomatoes, rocket pesto

Whole plaice or fillet, lyonnaise potatoes, sprouting broccoli, anchovy butter

Aubergine & feta samosa, Bombay potatoes & mango chutney

#### Desserts

Iced vanilla parfait, fresh fruit, granola

Classic lemon tart, seasonal fruit

Prosecco jelly, marinated strawberries

Dark chocolate delice, smoked mascarpone, coffee pistachios

## Canapes - £2 each

Beetroot cured salmon, mango salsa  
Smoked trout and horseradish Bellini  
Crayfish cocktail, avocado and Marie Rose sauce  
Salt cod brandade, quails egg

Ham hock and soft-boiled quails egg  
Corned beef, tarragon hash  
Parma ham and chicken mousse ballotine  
Confit duck and plum sauce tartlet

Mini leek and gruyere quiche  
Mozzarella bites, toasted panko crumb  
Blushed tomato and olive tapenade  
Beetroot and feta

### Evening Buffet Options

Pork rolls, apple sauce, stuffing, potato wedges £7.50 per person

A selection of local cheeses, crackers, grapes, celery, chutney £6 per person

### Buffet Menu Option 1 - £10 per person

Red cabbage coleslaw

Dressed salad

Pasta salad

Selection of sandwiches - beef and horseradish, ham and mustard, smoked salmon and watercress, cheese and chutney

Tomato and cheddar quiche

Optional extras £1 per person;

Vegetable spring rolls

Chicken satay

Sausage rolls

Chocolate and hazelnut brownie, orange, walnut

Meringue nests, fresh cream, seasonal fruit (£1.50 per person)

### Buffet Menu Option 2 - £13 per person

Red cabbage coleslaw

Dressed salad

Pasta salad

Potato salad

Freshly baked bread

Olives and feta

Anti pasti platter of parma ham, chorizo, artichokes, olives, sun blushed tomatoes

Optional extras £1.50 per person;

Crab, spring onion and chilli quiche

Apple and black pudding sausage rolls

Savoury profiteroles

Profiteroles, dark chocolate and coffee pastry cream

Lime, orange or lemon curd tartlet, torched meringue (£2 per person)

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced  
For more information about food allergies and intolerances please speak to a member of staff.

### Example Drinks Package - Option 1

A glass of prosecco, bucks fizz, or mulled wine per person on arrival (non-alcoholic alternatives available).

One glass of house red or white wine per person served with the wedding breakfast. Glass of prosecco per person for the toast.

£14.50 per person

### Example Drinks Package - Option 2

A glass of champagne or pimms per person on arrival (non-alcoholic alternatives available).

Half a bottle of house red or white wine per person served with the wedding breakfast. A glass of champagne per person for the toast.

£21.50 per person