

Drinks Package - Option 1

A glass of prosecco, bucks fizz, or mulled wine per person on arrival.

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

A glass of prosecco per person for the toasts.

£16 per person

Drinks Package - Option 2

A glass of champagne or pimm's per person on arrival,

Half a bottle of house red or white wine per person served with the wedding breakfast.

A glass of champagne per person for the toasts.

£25 per person

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

Menu 1 £35 per person

Starters

Seasonal soup, freshly baked bread and butter MK, SD, V

Prawn or crayfish cocktail, avocado puree, Marie-Rose sauce CR, E, GF

Ham hock terrine, piccalilli, crostini bread SD, C

Salted baked beetroot salad, candied walnuts, goats' cheese and merlot dressing MK, SD, N, GF

Mains

Roast beef or pork, roast potatoes, seasonal veg, Yorkshire pudding, pan gravy MK, E, C

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

Roast salmon, new potato salad, peas, onions, gem lettuce F, E, GF

Nut roast, cauliflower steak, baby leaves N, SD, VG

Desserts

Classic lemon posset, shortbread biscuit MK, V

Passionfruit and coconut cheesecake MK, V

Sticky toffee pudding, toffee sauce MK, V, E

Bitter chocolate tart, vanilla vodka oranges MK, SD, E

Menu 2 - £40 per person

Starters

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

Beef hash, poached hens egg, 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 - £45 per person

Starters

Anti pasti sharing platter (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

Fillet of plaice, 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

Evening Options

Option 1 - £8 per person

A selection of local cheeses, crackers, grapes, celery, chutney

Option 2 - £10 per person

Pork rolls, apple sauce, stuffing, potato wedges

Option 3 - £12 per person

Red cabbage coleslaw, dressed salad, pasta salad, tomato and cheddar quiche,

A selection of sandwiches including beef and horseradish, ham and mustard,

smoked salmon, cheese and chutney

Optional extras £1 per person;

Vegetable spring rolls, chicken satay, sausage rolls

Chocolate and hazelnut brownie squares

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

Option 4 - £15 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, savoury profiteroles,

apple and black pudding sausage rolls,

Profiteroles, dark chocolate and coffee pastry cream

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