

Sample Wedding Menu

£47.00 per person

ROASTED BUTTERNUT & SPINACH RISOTTO

topped with crispy sage leaves (va) (gf)

CHICKEN, PORK & PISTACHIO TERRINE

wrapped in smoked streaky bacon, rocket & herb salad, homemade piccalilli

SMOKED SALMON & AVOCADO SALAD

pickled cucumbers, cherry tomatoes, crumbled feta. Dijon honey dressing, dill oil & fresh herb (gf)

CHICKEN BREAST wrapped in parma ham, creamed cabbage & bacon, hasselback potato, roasted fennel

CONFIT DUCK LEG

pan fried, puy lentils, onions, crispy kale (gf)

SEABASS

pan fried seabass, roasted new potatoes, salsa verde, tenderstem broccoli (gf)

OUINOA CAKES

roasted tomato & chickpea relish, fresh herbs & homemade balsamic glaze (ve) (gf)

LIMONCELLO PANNA COTTA

homemade lemon curd, candied lemons (gf)

RICH CHOCOLATE TORTE

clotted cream, sea salt caramel

VEGAN FRUIT TARTLET

crème patisserie filled tartlet topped with fresh glazed fruit (ve)

Please be aware whilst we endeavour to ensure minimal contact, all of our gluten free dishes are cooked in the same environment as other food containing gluten. If any of your party have any allergies, please make a member of staff aware prior to ordering - allergen list available. A discretionary 12.5% service charge is added to tables of 7 or more.