

WEDDING MENU

CANAPE OPTIONS

Choose any FOUR options – £8.50 per person
Additional choices are an extra £2.50 each per person

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Mushroom Risotto Arancini Balls (Vg)

Crispy Deep Fried Coconut-crumbed Tofu with a Mango Salsa (Vg)

Melon & Prosciutto

Cajun Prawn Tacos with Guacamole

Pressed Ham Hock Croute with Gooseberry Relish

Beetroot-cured Salmon on Buckwheat Blinis with a Cauliflower Crumb

STARTERS

Goats Cheese Bon Bons with Cured Vegetables and Roasted Beetroot (V)

Homemade Tomato & Basil Soup with Artisan Bread Rolls (V)

Duck & Pork Rillettes with Toasted Brioche and Grape & Apple Chutney

Pan-seared Seabass Fillet with a Moroccan Grain Salad and Preserved Lemon

Crispy Sweet-Chilli Beef Salad with Oriental Vegetables and a Soy & Ginger Dressing

Scottish Smoked Salmon with Celeriac Remoulade, Caper Berries and Rye Toast

MAIN DISHES – BUFFET STYLE

A Traditional Hog Roast with Warm Breads, Salads, Apple Sauce & Homemade Chutneys

Handmade Flatbreads with a range of BBQ Meats and Seafood, Seasonal Salads & Salsas

A Traditional BBQ with Homemade Burgers, Chicken Pieces, Sausages, Seared Salmon,

Marinated Rump Steaks, Flamed Mediterranean Vegetables,

Courgette & Haloumi Skewers, Jacket Potatoes and a selection of Salads

Finished with Fresh Strawberries & Cream

Traditional British Carvery Roast

Beef, Pork, Chicken or Turkey with all the Trimmings (Please choose TWO options)

MAIN DISHES – PLATED

Pan-fried Corn-fed Chicken Breast
served with a Madeira Sauce, Braised Seasonal Vegetables and a Potato & Parmesan Rosti

Pork “Two Ways” with a Burnt Apple Compote, Hispi Cabbage and Dauphinoise Potatoes

Slow-cooked Blade of Beef in a Bourguignon Sauce
served with Roasted Parsnips & Vanilla Mashed Potato

Pave of Salmon glazed with Honey, Soy & Sesame
served with Pickled Vegetables and Won Ton Crisps

Smoked Haddock with Spinach, Crushed New Potatoes and a Grain Mustard Butter

Traditional British Roast with Beef or Pork or Chicken or Turkey with all the Trimmings
(Please choose ONE)

Chargrilled Rib-eye Steak with Roasted Vine Tomatoes & Field Mushrooms,
Truffle-scented Mash and a Port Sauce (£3.50 per person supplement)

VEGETARIAN & VEGAN OPTIONS

Please choose ONE dish as a Vegetarian alternative to the chosen Main Course

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Sweet Potato & Leek Strudel with a Spicy Tomato Sauce (Vg)

Roasted Pumpkin & Ginger with Walnut Crumble and Sage Sauce (Vg)

Red Onion Tart Tatin with a Date Chutney and a Balsamic Glaze (Vg)

Mixed Bean Stew with Coriander and Sliced Avocado (Vg)

Baked Courgette & Aubergine Lasagne (V)

DESSERTS

Vegan Summer Pudding with Coconut Cream (Vg)

Individual Lemon Meringue Tartlet with a Raspberry Compote (V)

Malted Milk Chocolate Delice with Cherries

Roasted White Chocolate & Grilled Peach Cheesecake (V)

Sticky Toffee Pudding with Butterscotch Sauce (V)

Our Classic Vintage Dessert Table

Help yourself to a choice of Traditional Cakes & Tarts such as Carrot Cake, Victoria Sponge,
Red Velvet, Lemon Drizzle, Chocolate Fudge Cake, Bakewell Tart,
Lemon Meringue and Traditional Apple Tart - CHOOSE 4.

EVENING FOOD

Street Food

Choose any FOUR options - Additional choices are an extra £5.00 each per person

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Vegan Corn Dogs with Ketchup and American Yellow Mustard (Vg)

Pulled Beef Brisket Bap with Sticky BBQ Ranch Dressing and Rocket Salad

Mexican Burrito - Chicken with Guacamole, Red Salsa, Yoghurt and Cheese

Thai Pork with Pumpkin & Coconut Curry and Jasmine Rice

Miniature Fish & Chips served in a Cone

British Beef Burgers in Brioche Buns with Red Slaw and Black Bomber Crumble

Vegetarian Samosas (V)

Churros with Sugar and Chocolate Sauce (V)

Crepes with Lemon & Sugar (V) (and Grand Marnier £1 supplement)

Roasted Pineapple Skewers with Ginger & Lime (Vg)

English BBQ

Homemade Burgers, Chicken Pieces, Sausages, Flamed Mediterranean Vegetables,
Courgette & Haloumi Skewers, Jacket Potatoes and a selection of Salads
Finished with Fresh Strawberries & Cream

Ploughman's Platter

Traditional Pork Pies, Cheeses, Homemade Sausage Rolls and a Selection of Sandwiches

