

# Iconic Wedding Menu

Please see below our sample menus for your three-course wedding breakfast created by our Head Chef. We ask that you select one option per course for all guests. We will however cater for any special dietary requirements separately. We do our utmost to take a flexible approach to our catering, therefore should you have a particular dish in mind then please don't hesitate to discuss your ideas with our team.

## Starters

### Cold appetisers

Chicken, Leek & Dijon Terrine, chutney, sour dough crisps  
MU, SU, G, GFOR

Roasted Beetroot Tartare, feta, savoury granola <sup>M, N, SU, V</sup>

Smoked Salmon Rilette, pickled cucumber, garlic crostini  
F, M, SU, MU, G, GFOR

Crab & Avocado Salad, pomegranate <sup>CR</sup>

### Hot appetisers

Maple Glazed Pork Belly Rashers, apple puree, celeriac crisps <sup>GFOR</sup>

Beef Cheek Croquette, bbq ketchup, confit cherry tomatoes  
MU, SU, GFOR

Blackened Salmon, avocado & mango salsa <sup>F</sup>

Whipped Ricotta, roasted heritage tomatoes, thyme crostini, basil oil <sup>M, G, GFOR, V</sup>

## Main Course

Featherblade of Beef, glazed carrots, creamed potato, red wine jus <sup>M, SU</sup>

Chicken Supreme, dauphinoise potato, honey & mustard parsnips, marsala cream <sup>M, MU, SU</sup>

Braised Duck Leg, pea, pancetta & new potato fricassee <sup>M</sup>

Pork Tenderloin Roulade, sun blushed tomato tapenade, tenderstem broccoli, potato rosti, white wine & mustard cream <sup>SU, MU, M</sup>

Seared Seabass Fillet, new potato & spring onion cake, green beans, bearnaise sauce <sup>F, E, SU, M</sup>

## Desserts

Chocolate Cheesecake Mousse, raspberries <sup>V, M, G, E</sup>

Chocolate Toothpaste Tart, Chantilly cream, raspberry, gold dust <sup>V, M, G, E</sup>

Honeycomb & White Chocolate Pot, Chantilly cream, freeze dried raspberries <sup>V, M</sup>

Lemon Tart, lime Chantilly cream, blueberry compote <sup>V, M, G, E</sup>

Ginger Poached Pear, crème fraîche ice cream, honey  
<sup>V, M, MFOR</sup>

Chocolate Brownie, chocolate sauce, vanilla ice cream  
<sup>V, G, E, M, SO, V</sup>

Rustic Cheeseboard for the table (+£6pp), chutney, grapes, celery, biscuits for cheese <sup>V, G, GFOR, M, SU, N, C</sup>

### Can't decide?

Should you wish to offer your guests a choice of 2 options per course, a pre-order will be required in advance of the day and there will be a supplement of £5 per person. Please note this supplement does not apply to amendments to the menu due to dietary requirements.

Allergen codes for all menus: V - vegetarian, VE - vegan, G - gluten, L - Lupin, M - milk, MO - molluscs, SU - sulphites, SO - Soy, CR - crustaceans, E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. GFOR - Gluten Free on Request, MFOR - Milk Free on Request, VOR - Vegetarian on Request, VEOR - Vegan on Request. Some dishes may contain allergens, please let us know if you have any allergies or intolerances.