

Timeless 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

Duck Liver Parfait, apple and plum chutney, toasted brioche, dressed leaves ^{G, M, SU, SO}

Buffalo Mozzarella & Heritage Tomato Salad, rosemary crostini, pesto, balsamic ^{M, G, SU, V}

Tomato & Basil Soup ^{V, VE, G, GFOR}

Main Course

Chicken Supreme, roasted new potatoes, honey & mustard parsnips, marsala cream ^{M, MU, SU}

Seared Salmon Fillet, sautéed potatoes, green beans, bearnaise sauce ^{F, E, SU, M}

Pork Belly, creamed potatoes, green beans, red wine jus ^{M, SU}

Desserts

Chocolate Cheesecake Mousse, raspberries ^{M, G, E, V}

Lemon Tart, lime Chantilly, blueberry compote ^{M, G, E, V}

Chocolate Brownie, white chocolate pieces, vanilla ice cream ^{G, E, M, SO, V}

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.

