

# Feasting Menu

Make your wedding breakfast a feast to remember! All feasting menus are served family style on platters in the centre of the tables for your guests to share. Desserts are served plated, and if you prefer a plated starter, please choose from the plated menu choices.

**Timeless Package - £25pp supplement | Iconic Package - £15pp supplement**

## Feasting Starter Sharing Board

Your choice of three items from our grazing starter selection all served with Flatbread <sup>G, V, VE</sup>, Hummus <sup>SE, V, VE</sup>, Olives <sup>V, VE</sup>, Oil and Balsamic Vinegar <sup>V, VE, SU</sup>:

Cured Meats

Smoked Salmon <sup>F</sup>

Crudités <sup>V, VE</sup>

Artisan Cheese <sup>M, V</sup>

Falafel <sup>G, V</sup>

Marinated Veg, Sundried Tomatoes  
& Boccocini <sup>M, V, VEOR</sup>

Baked Camembert <sup>M, V</sup>

Picked Onions, Gherkins & Beetroot  
<sup>MU, V, VE</sup>

Buffalo Cauliflower <sup>G, V, VE</sup>

Artisan Breads <sup>G, V, VE</sup>

Dips & Dippers (Tzatziki, Baba  
Ganoush, Sour Cream & Chive,  
Breadsticks, Cheese Twists) <sup>M, G, SE, V</sup>

## Feasting Mains

Your choice of one main course, served with your choice of one potato dish and two vegetable OR salad dishes.

Featherblade of Beef

Chicken Supreme

Braised Duck Leg <sup>SU</sup>

Pork Tenderloin Roulade

Seared Salmon Fillet <sup>F</sup>

Pork Belly

### Potato Dishes

Roasted New Potatoes with  
Garlic & Thyme <sup>V, VE</sup>

Lyonnaise Potatoes <sup>V, VEOR</sup>

Crushed New Potatoes with  
Spring Onion <sup>V, VE</sup>

Roast Potatoes <sup>V, VEOR</sup>

Sautéed New Potatoes with  
Sea Salt & Pepper <sup>V, VEOR</sup>

### Vegetable Dishes

Sesame & Soy Tenderstem Broccoli  
<sup>SO, SE, V, VE</sup>

Maple Glazed Carrots & Parsnips <sup>V, VE</sup>

Green Beans with Thyme  
& Garlic Butter <sup>M, V, VEOR</sup>

Crushed Herby Root Vegetables <sup>V, VE</sup>

Bacon, Garlic & Shallot Fried Cabbage

### Salad Dishes

Rocket, Parmesan & Balsamic Salad  
<sup>M, SU, V</sup>

Garden Salad <sup>SU, V, VE</sup>

Butternut Squash & Goats Cheese  
Salad <sup>M, G, V</sup>

Sundried Tomato & Feta Salad <sup>M, V, VEOR</sup>

Mixed Grain Salad with Pomegranate  
& Red Peppers <sup>G, V, VEOR</sup>

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.