

Lets Dine

STARTERS

Pork Terrine, with Pineapple Salsa, Slaw & Pork Scratchings
Smoked Duck & Endive Salad, Local Blue Cheese, Oil Dressing
Cured Salmon, Buttermilk, Capers
Chicken Liver Pate, Crostini, Chilli Jam
Roasted Tomato & Red Pepper Soup, Herb Oil & Crusty Bread (VE)
Torched Tomato & Mozzarella Bruschetta, Balsamic Dressing (V)
Sun Blushed Tomato Arancini, with Saffron Aioli (VE)
Creamy Garlic Mushrooms, On Sourdough Toast (V)

MAIN COURSE

Slow Cooked Feather Blade of Beef, Celeriac Puree, Fondant Potato, Tenderstem
Broccoli, Red Wine Jus
Roasted Chicken, Bourguignon Garnish, Watercress Mash, Roasted Carrot, Jus
Slow Braised Bacon Loin, Honey & Mustard Glaze, Green Beans, Colcannon Potato,
Jus
Pan Roasted Cod, White Wine Cream Chowder, Capers
Roast Mediterranean Vegetable Wellington, Roasted Root Vegetables, Tomato
Fondue (VE)
Mushroom & Spinach Pithivier, Roasted Carrot, Green Beans, Fondant Potato, Jus
(VE)

DESSERTS

Lemon Meringue Cheesecake, Raspberry Compote, Clotted Cream
Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream
Salted Caramel Delice, Chocolate Brittle, Clotted Cream
Cappuccino & Amaretto Torte
Eton Mess - Vanilla Scented Cream, Macerated Strawberries, Seasonal Berries,
Smashed Meringue
Chocolate Brownie, with Baileys Clotted Cream, Chocolate Crumb

PRICING

3 Course Meal £45 Per Head
2 Course Meal £37.50 Per Head

****Price Per Head Includes**

Cutlery, Crockery, White Linen Napkins, Staffing & Chef Tea, Dedicated Wedding
Coordinator & On the Day Event Manager

OPTIONAL EXTRAS

Focaccia Bread, with Oils & Balsamic
£3.50 Per Head

Tea & Coffee Station
£2.50 Per Person
(Service for £3.00 per person)