



Wedding Menu Two

Pick up to 2 options from each course £40 per person

Starters

Poached Chicken & Chorizo Terrine

Sea Salt Focaccia & Apple Slaw

Lincolnshire Poacher & Leek Tart

Endive & Orange Salad (v)

Alfred Enderby Smoked Salmon

Horseradish Potato Salad & Citrus Dressed Watercress

Classic Prawn Cocktail

Iceberg Lettuce, Crevettes & Lemon

Twice Baked Smoked Cheese Souffle

Mushroom & Garlic Cream Sauce (v)

Mains

Slow Braised Blade of Beef

Dauphinoise Potatoes & Sweet Onion Gravy

Roasted Pork Fillet

*Black Pudding, Chive & Garlic Creamed Potatoes,
Balsamic Tomatoes & Calvados Sauce*

Roast Fillet of Salmon

Potato Rosti, Confit Leeks & Hollandaise Sauce

Butternut Squash

Red Onion & Goats Cheese Gratin, Buttered Greens (v)

Desserts

Assiette – Salted Caramel Brownie

Berry Eton Mess, Raspberry Ripple Ice Cream

Milk Chocolate & Caramel Tart

White Chocolate Ice Cream

White Chocolate & Lemon Crème Brulee

Vanilla Shortbread & Blueberry Compote

Strawberry Bavaois

Macerated Strawberries & Fresh Mint Sorbet

Finch Hatton

If you have a food allergy or intolerance please highlight this with us and we will guide you through the menu.

All prices are inclusive of VAT at 20%. Gratuities are left to your discretion.