



Wedding Menu Three

Pick up to 2 options from each course £45 per person

Starters

Beef Carpaccio

*Sherry Pickled Mushrooms, Parmesan Shavings
& Garlic Aioli*

Marinated Golden Beetroot

*Grilled Goats Cheese, Caramelised Walnuts, Peas
Shoots (v)*

Seared Scallops

Minted Pea Puree & Roasted Chorizo Dressing

Pulled Pork & Caramelised Onion Ravioli

Apple & Wholegrain Mustard Dressing

Seared Salmon, King Prawn, Chilli & Noodle Stir Fry

Mains

Fillet of Beef (Medium Rare)

*Truffled Wild Mushrooms, Horseradish Potato
Terrine & Red Wine Jus*

Herb Crusted Rack of Lamb

*Braised Lamb Shoulder, Rosemary Dauphinoise, Savoy
Cabbage & Redcurrant Jus*

Pan Seared Fillet of Turbot

Lemon, Fennel and Courgette Risotto & Samphire

Roasted Pepper & Tomato Galette

Sweet Potato Puree & Toasted Pine Nuts (v)

Desserts

Honeycomb Parfait

Meringue Pearls & Dark Chocolate Tuille

Dark Chocolate & Almond Fondant

Cherry Sorbet & Caramelised Almonds

Raspberry Assiette

*Raspberry & White Chocolate Cheesecake,
Raspberry & Elderflower Jelly and Raspberry
Sorbet*

Caramelized Banana Tatin

Banoffee Ice Cream & Crushed Salted Peanuts

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.