

Wedding Breakfast Menu

Autumn/Winter October-March

£39.50 per head

Choose 3 of each course | Up to 56 guests

We use seasonal ingredients in our dishes to provide the best quality options for our menus. However, there may be times when these products are not available and we will replace them with an item of the same quality.

To Start

Salt-Baked Heritage Beetroot & Chicory Salad **V, GF**

whipped feta, candied pecan, orange

VG option

Charred Mackerel **GF**

celeriac remoulade, watercress

Beef Shin Croquettes

pickled shallot, blue cheese

GF option

Crispy Cod Cheek **GF**

smoked taramasalata, pickled fennel

Butternut Squash Soup **V**

goats cheese croquette, crispy kale, toasted seeds

VG option, GF option

Main Course

Roast Monkfish **GF +£2.50**

Sri Lankan curried mussels, peas, potatoes, spiced crispy onions

Roast Venison Haunch **GF +£2.50**

celeriac fondant, king oyster mushroom, chocolate & Pedro Ximénez sauce

Sage & Garlic Stuffed Porchetta **GF**

smoked mashed potato, griddled hispi, Calvados jus

Spinach & Feta Spanakopita **V**

pine nuts, tomato & butter bean stew

Wild Mushroom Bourguignon **VG, GF**

charred leek, confit garlic mash

V vegetarian | **VG** vegan | **GF** gluten free

Desserts

All V

Chocolate Delice **GF**

caramel, hazelnut, miso ice cream

Poached Pear Frangipane Tart

blackberry sorbet, hazelnut praline

Seasonal Fruit Pavlova **GF**

vanilla mascarpone

Brioche Bread & Butter Pudding

rum & raisin ice cream

Orange & Almond Polenta Cake **VG, GF**

mandarin sorbet

Cheese Selection **+£1.50**

artisan crackers, house chutney, celery, grapes

GF option