

Wedding Breakfast Menu - Autumn/Winter

£37.50 per head

Choose 3 of each course

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 **V, GF**
whipped goats cheese, candied pecan

Hot-Smoked Mackerel **GF**
pickled celeriac, horseradish cream

Beef Shin Croquettes
shallot, blue cheese

GF option

Crispy Cod Cheek **GF**
smoked taramasalata, pickled fennel

Jerusalem Artichoke Soup **VG**
vegan cheese croquette, shaved button mushrooms

GF option

Main Course

Roast Monkfish **GF +£2.50**
Sri Lankan curried mussels, peas, potatoes, spiced onion crackling

Roast Venison Loin **GF +£2.50**
celeriac fondant, king oyster mushroom, chocolate & Pedro Ximénez sauce

Pork Loin Wrapped in Pancetta **GF**
smoked hock rilette, caramelised apple, potato terrine

Butternut Squash Terrine **V, GF**
sage & parmesan soft polenta, goats cheese croquette, tomato fondue

Wild Mushroom Bourguignon **VG, GF**
charred leek, confit garlic mash

Desserts

All V

Chocolate Delice **GF**

caramel, hazelnut, miso ice cream

Roast Pear

caramelised white chocolate macaron, pistachio ice cream

Brioche Bread & Butter Pudding

rum & raisin ice cream

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

lemon sorbet

Cheese Selection **+£1.50**

artisan crackers, house chutney, celery, grapes

GF option