



Wedding Package Menu

Canapes:

Mini Yorkshire Puddings with Treacle Glazed Roast Beef

Beetroot & Gin Cured Salmon, Oyster Mayonnaise, Melba Toast

Worcester Sauce Glazed Chorizo Sausages

Mini Lobster Bisque

Breaded Camembert, Red Onion Marmalade

Whipped Cods Roe, Pickled Walnut Puree

Mini Bruschetta, Marinated Heritage Tomatoes, Fresh Basil

Bread Course:

Home Baked Focaccia & Soda Bread with Churned Butter and Maldon Salt

Starters:

Smoked Duck Breast, Roasted Fig, Onion Puree, Wild Rocket, Toasted Walnuts, Cherry Gel

Lobster Tail & Crayfish Cocktail, Charred Baby Gem, Saffron Fennel, BBQd Lemon

Spiced Chickpea & Aubergine Dip, Micro Coriander, Flat Bread

Mains:

Smoked Haddock Chowder, Mussels, Clams, Parmentier Potatoes, Herb Emulsion

**Slow Cooked Beef Brisket, Truffled potatoes, Green Kale, Smoked Carrot Puree, Salsa Verde
Beef Jus**

**Seasonal Vegetable Suet Pudding, Tomato Fondue, Caramelized Roscoff Onion, Sautéed
Jersey Royals**

Desserts:

Raspberry & Lemon Meringue Eton Mess, Chantilly Cream, Berry Compote

Glazed Sticky Toffee Pudding, Butterscotch Sauce, Fresh Cream

White Chocolate Delice, Sesame Brittle, Chocolate Aero

Sorbet Selection, Fresh Berries

Please Notify us of any Allergies or Dietary Requirements and we will be sure to assist you with your selection