

ON ARRIVAL

Start your wedding in style, by adding canapés on arrival for your guests.

Canapés

3 assorted canapés per person – please select from below: £6.00 per person

Meat and seafood

Prawn, avocado and coriander blinis
Smooth liver parfait with onion marmalade
Smoked salmon with crème fraîche blinis
Mini bacon and Aberdeen Angus cheeseburger
Mini Yorkshire pudding with beef and horseradish
Chicken and mushroom vol-au-vent

Vegetarian

Peppered goat's cheese en croûte
Roast pepper and mozzarella bruschetta
Mushroom ragout tarts with a touch of truffle
Sun-blushed tomato, mozzarella and basil oil crostini
Wild mushroom and parsley bruschetta
Roasted courgette, pesto and basil en croûte

EU food allergen information contained within menu items is available via the link below or on request

DELICIOUS WEDDING BREAKFAST

Our expertly trained chefs have years of experience so you can savour a delicious wedding day meal.

We have included a selection of menu options for your review. For the smooth running of your wedding we have made the choosing of your menus as easy as possible.

Simply choose one item from each course.

Should you not find exactly what you are looking for, our team will be more than happy to discuss your ideas. To make your day even more special your wedding planner will be happy to arrange a bespoke menu. If there are guests with different dietary requirements, you can leave it with us to accommodate any special arrangements

MENU SELECTION 1

Starters

Slow-roast tomato soup, basil pesto cream (v)

Prawn and crayfish cocktail, bloody Mary sauce, rustic bread

Ham hock and pea terrine, pickled red onion salad, mustard dressing

Pimm's marinated melon, raspberry sorbet (v)

Mains

Prosciutto-wrapped chicken breast, mushroom and tarragon sauce

Honey-roast loin of pork, sea salt crackling, sage and onion stuffing, apple sauce

Seared salmon, crispy leeks, Champagne sauce

Beetroot and blue cheese risotto, candied walnuts, thyme (v)

Vegetables

A selection of seasonal vegetables

Desserts

Rhubarb and custard Eton mess

Chocolate orange profiteroles, orange cream filled, dark chocolate

Individual apple, pear and walnut crumble, vanilla custard

Tea or coffee, chocolate mint

MENU SELECTION 2

Starters

- Sweet potato, chilli and coconut cream soup, coriander (v)
- Crispy breaded Brie, pear and walnut salad, cranberry relish (v)
- Smoked salmon plate, black pepper cream cheese, capers and shallots
- Slow-cooked belly pork and confit duck terrine, apple and cider chutney

Mains

- Lamb two-ways: mini shepherd's pie and confit lamb shoulder, mint and redcurrant jelly
- Slow-cooked brisket of beef, local ale, caramelised onion gravy
- Grilled cod loin, mussels, peas, lemon beurre blanc
- Asparagus and creamed leek tartlet, herb sauce (v)

Vegetables

A selection of seasonal vegetables

Desserts

- Glazed lemon tart, raspberry and mint compote
- Baileys crème brûlée, homemade shortbread
- Sticky toffee pudding with stickier toffee sauce

Tea or coffee, chocolate mint

MENU SELECTION 3

Starters

Chestnut mushroom and celeriac soup, truffle oil (v)

Warm goat's cheese and caramelised onion tart, herb salad, balsamic dressing (v)

Beetroot salmon gravlax, potato and dill salad, dressed watercress

Smoked duck, radish and sesame seed salad, pickled ginger and lime dressing

Mains

Roast sirloin of beef, Yorkshire puddings, creamed horseradish

Honey-roast duck breast, caramelised plums, Chinese spiced plum sauce

Pan-fried sea bass, sea salt and rosemary potatoes, red pepper butter

Roast Mediterranean vegetable and goat's cheese Wellington, basil cream sauce (v)

Vegetables

A selection of seasonal vegetables

Desserts

Chocolate assiette

Strawberry shortcake, vanilla cream

White chocolate and apricot bread and butter pudding, caramel sauce

Tea or coffee, chocolate mint
