



Wedding breakfast menu

Enjoy a selection of delicious, lovingly crafted dishes as part of your wedding breakfast. Explore our menu below and speak to us to find out more.

Appetisers

Beetroot and blue cheese risotto, candied walnuts, and thyme
Prawn and crayfish cocktail, bloody Mary sauce, and rustic bread
Ham hock and pea terrine, pickled red onion salad, and mustard dressing
Slow-roast tomato soup, basil pesto, and cream

Mains

Honey roast loin of pork, sea salt crackling, sage and onion stuffing, and apple sauce
Prosciutto-wrapped chicken breast, mushroom and tarragon sauce
Seared salmon, crispy leeks, and champagne sauce

Desserts

Apple, pear and walnut crumble and vanilla custard
Chocolate orange profiteroles, with an orange cream filling and dark chocolate
Rhubarb and custard Eton Mess
Pimm's-marinated melon and raspberry sorbet

Drinks

Enjoy coffee and a choice of hot beverages

Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.



Drink options

Celebrate your special day with one of our drinks packages!

Drinks Menu 1

£17.00 per person (2021 & 2022) / £18.00 per person (2023)

A glass of Buck's Fizz for an arrival drink
1 glass of house wine with your meal
A glass of Prosecco for your wedding toast

Drinks Menu 2

£22.50 per person (2021 & 2022) / £24.00 per person (2023)

A glass of Prosecco for an arrival drink
Half a bottle of our house selection of red or white wine served
with the meal
A glass of Prosecco for your wedding toast

Drinks Menu 3

£29.00 per person (2021 & 2022) / £30.50 per person (2023)

A glass of Champagne for an arrival drink
Half a bottle of our house selection of red or white wine served
with the meal
A glass of Champagne for your wedding toast



On arrival

Start your wedding in style by adding canapés on arrival for your guests for only £6.50 per person. Choose 3 assorted canapés per person from the options below:

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 options

- 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



Wedding breakfast menu

Make your wedding even more special with elegant, delicious dining options. Choose a menu from our 3 options below and choose one dish from each course.

If you'd like to make any changes to your menu or would like a bespoke menu, simply speak to our wedding planner.

Wedding menu 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

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Wedding menu 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

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Wedding menu 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

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Finger buffet menu

Enjoy a choice of delicious sweet and savoury treats in our finger buffet menu.

Choose from 5, 6 or 7 items below at the following prices:

- 5 items – £16.50
- 6 items – £19.00
- 7 items – £21.00

Finger buffet options

Vegetable crudities and a selection of dipping sauces (v)

Chorizo bites

Sticky onion and cheddar cheese quiche (v)

Homemade sausage rolls

Chicken fillet skewers, and sweet chilli dipping sauce

Mini pork pie, and pickle

Teriyaki salmon skewers

Lamb kofta with mint and a yoghurt dip

Roast tomato and herb quiche (v)

BBQ chicken wings, sour cream and chive dip

Greek feta cheese and cherry tomato bite (v)

Chinese vegetable spring rolls and hoisin dipping sauce (v)

Stone-baked pizza slices (v)

Pigs in blankets, and honey mustard dip

Smoked salmon and cream cheese bruschetta

Mojito chicken skewers

Smoked haddock and spring onion fishcake

Tomato, olive and basil bruschetta (v)

Skinny fries with sea salt (v)

Cajun potato wedges (v)



Finger buffet menu

Enjoy a choice of delicious sweet and savoury treats in our finger buffet menu.

Sandwiches

Honey-roast ham, wholegrain mustard

Chicken Caesar salad

Tuna, cucumber, lemon mayonnaise

Cheddar cheese, pickle (v)

Egg, cress, black pepper (v)

Grilled Mediterranean vegetables with
cream cheese (v)

Mini desserts

Chocolate brownie

Mini strawberry and cream pavlova

Fresh fruit skewer, chocolate dipping sauce

Strawberry and marshmallow skewer, white
chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

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