



Wedding Menu

Choose one starter, main and dessert option.

Starters

Soup of the Day (v)
Freshly Baked Bread

Sun Blush Tomatoes
Mozzarella and Pesto

Fan of Pear
Stilton and Walnuts

Prawn Cocktail
Marie Rose sauce

Honeydew Melon
Parma Ham

Farmhouse Pate
Fig and Madeira Chutney

Mains

Traditional Roast
Served with Roast Potatoes,
Seasonal Vegetables & Gravy
Choice of Roast Chicken Breast,
Roast Pork Loin, Roast Lamb,
Roast Beef or
Roast Vegetable Wellington (vg)

Chicken supreme
Seasonal Vegetables & Roasted Tomato
Sauce

Sea Bass Fillet
Parmesan Gnocchi

Fillet of Salmon
Seasonal Greens, New Potatoes &
Hollandaise

Wild Mushroom Risotto (v)
Pesto and Parmesan

Desserts

Banoffee torte
Clotted Cream

Apple and Cultana Crumble
Custard

Lemon Meringue Pie
Raspberry Sorbet

Brioche Bread & Butter Pudding

Strawberries & Clotted Cream Cheesecake

Coconut & Passion Fruit Panna Cotta (vg)

Sticky Toffee Pudding
Butterscotch Sauce

Fruit Salad and Ice Cream (vg)

Eton mess

Chocolate Tart
Vanilla Pod Ice Cream (vg)

If any of your party have any dietary, access or any other specific requirements,
please let us know at the earliest convenience.