



Wedding & Events Menu

2022

Starters

Italian Antipasti

Prosciutto ham, Milano salami & beef bresaola with kalamata olives, roasted peppers, sun blush tomatoes, buffalo mozzarella, Reggiano Parmesan & Modena balsamic dressing

Coconut & Panko Coated King Prawns

Asian style slaw, toasted cashew nuts, sweet chilli sauce

Griddled English Asparagus

Crispy panko coated deep fried hens egg, hollandaise sauce & toasted sourdough

Crispy Beef Brisket Bon Bons

Roasted vine tomatoes, buffalo mozzarella, basil, smoky barbecue sauce

Potted White Crab Meat & Brown Shrimp

Topped with herb butter, apple & fennel salad, chargrilled sourdough

Baked Mini Camembert

Served with sea salt & rosemary focaccia, red onion marmalade, kalamata olive & pecorino straws

Duck Croquettes

Set quince Membrillo, beetroot puree, rum & white wine marinated baby figs

Oak Smoked Salmon & Devon Crab Roulade

Celeriac remoulade, pickled cucumber, baby watercress

Griddled Lamb Kofta Kebabs

Served on warm flatbread, cucumber & mint tzatziki, tomato & coriander salad, crispy shallots

Oriental Vegetable Spring Roll (Vegan)

Asian style slaw, toasted cashew nuts & sweet chilli sauce

Chargrilled Garlic & Herb Polenta Cake (Vegan)

With hummus, roasted peppers, sun blush tomatoes, kalamata olives, green beans, basil pesto



Main Courses

Low & Slow Braised Beef Featherblade Steak

Cooked in red wine & served with braised red cabbage, truffle infused mashed potato, port wine sauce

Roasted Salmon En Croute

Stuffed with sautéed leeks & wilted spinach, served with dauphinoise potatoes, white wine & tarragon cream sauce

Courgette, Ricotta & Spinach Lasagne

Summer vegetable ratatouille, basil pesto, garlic & herb ciabatta

Honey Glazed Duck Breast

Fondant potato, braised fennel in orange juice, sautéed spring greens, redcurrant sauce

Roasted Cod Fillet

Wrapped in prosciutto ham, leek & potato rosti, garlic buttered crayfish tails, vermouth sauce

Portobello Mushroom, Spinach & Stilton Pithivier

Leek & potato rosti, white wine & tarragon cream sauce

Herb Crusted Rump of Lamb

Sautéed spring greens, dauphinoise potatoes, rosemary infused red wine sauce

Red Mullet Fillets

Tomato, butterbean & chorizo cassoulet, garlic buttered king prawns, saffron cream sauce

Prosciutto Wrapped Corn Fed Chicken Breast

Fresh egg tagliatelle, sautéed chestnut mushrooms, truffle oil, Madeira sauce

Tofu & Oriental Vegetable Thai Green Curry (Vegan)

Served with Jasmine & coriander infused rice & mini poppadum's

Chargrilled Pork Loin Steak

Bubble & squeak mash, black pudding fritters, caramelised apples, sherry cream sauce

Plant Based Chickpea & Lentil Burger (Vegan)

Topped with Portobello mushroom & red onion marmalade, served with triple cooked chunky chips & beer battered onion rings



Desserts

Dark Chocolate Truffle Torte

Toasted hazelnut crumble, strawberries, mascarpone sorbet

Lemon Curd, Raspberry & Toasted Pistachio Meringue Roulade

Served with jugs of pouring cream

Baked White Chocolate & Almond Cheesecake

Blueberry compote, mascarpone cream, brandy snap biscuit

Sticky Date & Toffee Pudding

Served with butterscotch sauce & clotted cream

Dark Chocolate Fudge Brownie

Raspberries, white chocolate sauce, vanilla ice cream

Passion Fruit Crème Brulee

Served with orange & pistachio shortbread biscuits

Black Forest Meringue Roulade

Dark chocolate, sauce, kirsch marinated cherries, pistachio ice cream

White chocolate Profiteroles

Filled with Chantilly cream, served with warm dark chocolate sauce

Mango Cheesecake

Topped with passion fruit curd & mini muscovado meringues

Traditional English Summer Strawberries

Served with jugs of pouring cream