



Weddings & Events Menu

2023

Starters

Italian Antipasti

Beef bresaola, Mortadella, Spianata & Milano salami with kalamata olives, roasted peppers, sun blush tomatoes, buffalo mozzarella, Reggiano Parmesan & balsamic glaze

Oak Smoked Salmon & Crab Roulade

Soft-boiled quails eggs, celeriac remoulade & pickled cucumber

Portobello “Welsh Rarebit” Mushrooms

Crispy cheddar cheese beignet, tomato & chilli chutney, watercress salad

Beef Brisket Bon Bons

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

Potted Crab & Brown Shrimp

Topped with herb butter, apple & fennel salad, crostini

Baked Mini Camembert

Sea salt & rosemary focaccia, red onion marmalade, kalamata olive & pecorino cheese straws

Pressed Ham Hock & Free-Range Chicken Terrine

Mini quails Scotch egg & homemade piccalilli

Seared King Scallops

Caramelised peppers, chorizo, garlic buttered broad beans, tomato & chilli chutney

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



Main Courses

Low & Slow Braised Beef Featherblade Steak

Cooked in red wine, served with daupinoise potatoes & roasted root vegetables

Roasted Salmon En Croute

Spinach, cream cheese & garlic stuffing, fondant potato, Vermouth sauce

Portobello Mushroom, Spinach & Stilton Pithivier

Boulangere potatoes, white wine & tarragon cream sauce

Herb Crusted Rump of Lamb

Pea & mint puree, dauphinoise potatoes, red wine sauce

Roasted Cod Fillet

Wrapped in prosciutto ham, crispy potato & spring onion rosti, asparagus, tartare cream sauce

Tofu & Oriental Vegetable Thai Green Curry (Vegan)

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

Corn Fed Chicken Breast

Fresh egg tagliatelle, basil pesto cream sauce, pancetta lardons, Pecorino Romano

Red Mullet Fillets

Moroccan spiced cous cous, roasted chorizo, king prawns, harrisa yoghurt, chermoula

Courgette, Ricotta & Spinach Lasagne

Summer vegetable ratatouille, basil pesto, garlic & herb ciabatta

Roasted Pork Medallion

Caramelised apples, crispy pancetta lardons, celeriac gratin, sherry cream sauce

Herb Crusted Lemon Sole Fillets

Tomato ragu, pan fried gnocchi, Reggiano Parmesan beignet, salsa verde

Chickpea & Sweet Potato Burger (Vegan)

Toasted brioche bun, vegan smoked cheese, tomato & chilli chutney, triple cooked chips & beer battered onion rings



Desserts

Dark Chocolate Truffle Torte

Toasted hazelnut crumble, strawberries, mascarpone sorbet

Lemon Curd, Raspberry & Pistachio Meringue Roulade

Served with jugs of pouring cream

Baked White Chocolate & Almond Cheesecake

Blueberry compote, mascarpone whipped cream, brandy snap biscuit

Sticky Date & Toffee Pudding

Served with butterscotch sauce & clotted cream

Dark Chocolate Fudge Brownie (Vegan)

Raspberry & elderflower compote, dark chocolate sauce, vegan vanilla ice cream

Passion Fruit Crème Brulee

Served with orange & pistachio shortbread biscuits

Lemon Curd Brulee Tart

Elderflower poached raspberries, clotted cream

Profiteroles

Filled with Chantilly cream, served with warm dark chocolate sauce

Mango Cheesecake

Topped with passion fruit curd & mini muscovado meringues