

Wedding Package Menus

Formal Plated Dining:

Breads

£2.50/loaf

Campagne

Morvan

Tomato & Olive

Walnut & Rosemary

Focaccia

Brie, Bacon & Maple

Sourdough

Black Treacle & Granary

Onion & Parmesan

Starters

Gold Collection £8.50/guest:

Chicken Liver Parfait, apple, hazelnut, apple sorbet

Goats Cheese Terrine, apple, celery, crouton

Sweetcorn Risotto, smoked haddock, poached quail eggs

Ham Hock Terrine, piccalilli, pickled vegetables

Blowtorched Mackerel, apple, fennel, curry mayonnaise

‘Bruschetta’, tomato, basil, mozzerella

Platinum Collection £11/guest:

Warm Goats Cheese, thyme shallot confit, beetroot

Game Terrine, with pickled vegetables, truffle mayonnaise

Chicken Terrine, potato, leek, caramelised onion

Salmon Micuit, cucumber, horseradish, honey & soy

Smoked Duck Breast, orange, raison, candied walnut

Shellfish & Chips, carrot, anise, seaweed

Crispy Poached Duck Egg, watercress, lardons

Soups

£8.50/guest

Celeriac, with apple, celery, walnut, parmesan

Jerusalem Artichoke, truffle, artichoke crisps

Curried Carrot, carrot crisps

Roasted Butternut Squash, smoked maple bacon, ginger, rosemary

Roasted Pumpkin & Cumin, pumpkin seeds & oil

Tomato Gazpacho, cucumber, basil, avocado

Roasted Tomato & Garlic

Caramelised Cauliflower & Lemon Thyme, with caramelised florets

Curried Cauliflower, curry oil, toasted almonds

Leek & Potato

Pea & Mint

Pea & Ham, smoked ham hock

Parsnip, parsnip crisps, rosemary

French Onion, gruyere, crouton

Main Course

Gold Collection £24.50/guest:

Braised Beef Feather blade, dauphinoise potato, bourguignon garnish

Braised Lamb Shoulder, pomme puree,

pea a la francais

‘Chicken Pie’, mushroom, white wine

Hake, parsley gnocchi, lemon verbena beurre noisette

Pork Tenderloin, butternut squash, smoked paprika

Confit Duck Leg, apple, sage, red cabbage

‘Cauliflower Cheese’

Beetroot Risotto, tarragon, goat’s cheese

Platinum Collection £28.50/guest:

Lamb Loin, lamb shoulder boulangere, pea & bean fricassee

Beef Sirloin, potato & onion, madeira jus

Venison Loin, braised haunch boulangere, parsnip, chestnut

Monkfish, apricot, leek, muscles

Salt Cod, parsley, leek, vin jaune

Roasted Duck Breast, carrot, spring roll, asian salad

Potato & Leek Assiette

Sides

Pomme Puree

Roasted Parsnips

Saute New Potatoes

Lyonnaise Potatoes

Pea a la France

Green Beans

Mange Tout

Broccoli

Chantenay Carrots

Green Cabbage Medley

Braised Savoy Cabbage

Braised Red Cabbage

Desserts

£9.50/guest

Black Forest

Salted Caramel Tart, praline macron, gingerbread

Baked Cheesecake, salted caramel, dulcey ice cream

‘Eton Mess’

Chocolate Choux Bun

Pavlova

Chocolate & Hazelnut

Coconut Panna Cotta, roasted pineapple, mango

Fruits:

Apple & Blackberry

Cherry & Chocolate

Chocolate Orange

Blood Orange (winter only)

Apricot & Basil

Lychee

Lemon

Lime

Baked Apple