

Drinks Package - Option 1

A glass of prosecco, bucks fizz, or mulled wine per person on arrival.

One glass of house red or white wine per person served with the wedding breakfast.

A glass of prosecco per person for the toasts.

£20 per person

Drinks Package - Option 2

A glass of champagne or pimms per person on arrival,

Half a bottle of house red or white wine per person served with the wedding breakfast.

A glass of champagne per person for the toasts.

£30 per person

Canapes £4 each

Balsamic tomato and pesto crostini MK, V, VG

Polenta, parma ham, wild mushroom ketchup SD, MK, GF

Crispy chicken satays N, PN, GF

Smoked salmon blini F, MK, E, GF

Cured salmon and avocado sushi F, SD, GF, S, SS

Smoked mackerel pate, cranberry, lime and ginger,
melba toast GFA, F

Mini baked potatoes, sour cream, chives, crispy bacon
MK, VA

Goat's cheesecake with red onion jam SD, MU

Cheddar beignet GF, MK, E, V

Menu 1 £37.50 per person

Starters

Seasonal soup, freshly baked roll and butter GF, MK
Classic prawn cocktail, blood Mary jelly, crushed avocado, cucumber pearls, baby gem lettuce CR, SD, F, MK, GFA
Caerphilly cheese, leek and smoked ham croquette, sweet plum jam, picked mixed leaves MK, GF
Goats cheese and potato terrine, seasonal pesto, black pepper crostini MK

Mains

Roast sirloin of beef, roast potatoes, seasonal greens, roast veg puree, Yorkshire pudding, red wine gravy GFA, SD, E, MK, C
Pan roasted chicken breast, puy lentils, smoked bacon, roasted squash, celeriac puree, baby onions, parsnip crisps, baby leeks, red wine jus SD, MK, C
Lemon and herb crusted salmon, warm sliced potato salad, fine beans, spinach, salsa verdi dressing, tomato concase MK, F
Roasted vegetables on a bed of polenta, garlic and herb pesto, crispy halloumi, chill oil GF, PN, E, MK

Desserts

Rose and raspberry crème brulee, shortbread biscuit GF, E, MK
Classic French lemon tart, sesame meringues, lemon ice cream SS, E, MK
Stem ginger treacle tart, clotted cream, crystallized ginger MK
Rich chocolate brownie, salted peanut butter ice cream, caramel sauce GF, E, MK, PN

Menu 2 - £42.50 per person

Starters

Gin and tonic salmon tartar, capers, gherkins, dill, crème fraiche, rye cracker **GFA, SD, F, MK**

Roasted peaches(seasonal), ricotta cheese, parma ham, micro leaves **GF, MK**

Baked hen's egg, crushed celeriac, croutons, truffle, Madeira **E, MK, C, GFA**

Mains

Pan roasted rump of lamb, fennel sauerkraut, fine beans, turned potatoes, fresh cut herb pesto, olive jus **SD**

T-bone of plaice, tender stem broccoli, potato rosti, crispy pancetta, cockle butter **F, MC, MK, CR**

Roasted butternut squash and sage risotto, crispy spinach leaves, walnut pesto **MK, V, VGA, N**

Desserts

Raspberry and prosecco cheesecake, raspberry textures **GF, MK**

Strawberry and rose mess **E, MK**

Sour cherry frangipane tart, cherry compote, roasted almond ice cream **N, SD, E, MK**

Hazelnut and chocolate choux bun, Italian meringue, toasted hazelnuts **N, E, MK, SD**

Menu 3 - £47.50 per person

Starters

Seared scallops, pickled daikon, chili jam GF, SD, MC

Crisp oxtail croquette, oxtail consomme, horseradish aioli GF, E, C

Baby carrots and broad beans, smoked mozzarella, crisp pitta GF, MK

Mains

Pepper crusted beef sirloin, roast garlic potatoes, fennel, pecorino and truffle salad GF, MK

Butter milk cod, urid dhal GF, F, MK, SD

Five spiced tofu, aubergine and cardamom passata SS, S

Desserts

Trio of strawberries E, MK

Banana cake, caramelised banana, peanut butter ice cream, toasted pecans GF, PN, N

Charred pineapple, pink peppercorns, dark chocolate, dark rum syrup, banana & passionfruit sorbet SD

Rich chocolate tart, blood orange and vodka sorbet, textures of orange SD, MK

Allergen codes

C=Celery CR=Crustaceans E=Eggs F=Fish GF=Gluten free
L=Lupin MK=Milk MC=Molluscs MU=Mustard N=Nuts
PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds
V=Vegetarian VG=Vegan

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced

For more information about food allergies and intolerances please speak to a member of staff.

(We recommend choosing one option for all guests)

Children's Wedding Breakfast Menu - £17.50 per head (12 years and under)

Starters

Seasonal soup, freshly baked bread and butter MK, SD, V, GFA

Prawn cocktail, Marie-Rose sauce CR, E, GF

Crudities, batons of carrot, celery and cucumber, cherry tomatoes, humous dip SD, SS, C

Mains

Beef burger, cheddar cheese, fries MK, SD

Chicken goujons, fries, garden peas E

Sausage & mash, peas, gravy MK, C

Spaghetti pasta, tomato sauce, garlic bread MK

Desserts

Chocolate brownie, vanilla ice cream E, MK

Ice cream sundae, chocolate, mint or strawberry MK, E

Jelly and ice cream MK, E

Alternatively, children may have a smaller portion of your chosen wedding breakfast menu.

Evening buffet options

Option 1 - £10 per person

Sausage, bacon or hog roast style rolls, potato wedges
SD, MK

Option 2 - £16 per person

Mini filled rolls GFA, MK, F, CR

Sausage rolls E, MK

Chicken satays GF, PN

Sundried tomato and basil pinwheel SD, E, MK

Vegetarian quiche E, MK

Spring rolls E, SS, S

Option 3 - £22 per person

Mixed charcuterie SD, MK

Cheese board MK

Olives SD

Focaccia MK

Optional added extras - £5 per person, per item

Dressed mixed leaf salad

Classic caesar salad F, MK

Coleslaw GF, E

Red pepper, tomato and basil pasta GFA, SD

Moroccan spiced cous cous SD

Oriental rice salad, spring onion, chili, Thai basil GFA, S, SS

Mini bitesize desserts - £2 per person, per item

Bakewell tart N, V, MK

Double chocolate brownie GF, MK, V

Fruit cheesecakes GF, V, MK

Chocolate mousse pots GF, VG

Mini donuts MK