

# INTIMATE WEDDINGS

*Small is Beautiful*

## TO START

Pea Panna Cotta & Devonshire Crab  
fresh mango, pickled celery, pea shoots and brown crab toast

Burrata & Beetroot Salad  
carrot top pesto, pine nuts, edible flowers & pickled shallots (available as vegan)

Duck Liver and Foie Gras Parfait  
gingerbread, compressed carrot, pickles & watercress

Breast of Wood Pigeon  
braised lentils in local bitter, pancetta & crispy sage

## PRE DESSERT

Lemon Sherbet Sorbet

## MAIN COURSE

Fillet Steak  
potato & thyme terrine, roasted Roscoff onion,  
mushroom ketchup, Madeira jus & sautéed turnip tops

Seafood Risotto  
lobster bisque, Champagne foam & caviar

Glazed Loin of Rare Breed Pork  
braised cheek, pear purée, parsnip fondant, charred hispi cabbage & cider jus

Salt Baked Celeriac with Granny Smith Apple & Date Purée,  
pumpkin oil, truffle & thyme crumb & roasted pumpkin seeds (vegan)

## PUDDINGS

Dark Chocolate & Praline Tart  
candied hazelnuts, caramel tuile, hazelnut ice cream

Peanut & Honeycomb Parfait  
homemade honeycomb, caramelised salted peanuts, honey gel

Lemon Meringue Pie  
raspberry coulis, confit lemon, raspberry sorbet

French Meringue with Plum & Cinnamon Compote  
Barnett Hill vanilla cream, cinnamon ice cream

Chocolate Brownie  
honeycomb, ice-cream & popping candy (vegan)

Tea & Coffee

£60 per person  
Up To 15 Guests