

The TAVERN

WEDDING FEAST MENU

Please choose 2 options from each course to be shared feast-style for the table.

{£35 PER PERSON}

STARTERS

Mussels, Samphire & Dunkertons Cider.
Pork & Duck Rillettes, Sourdough Toast & Pickles
Grilled Asparagus, Hollandaise & Grated Duck Egg
Pork & Fennel Meatballs, Slow Cooked Tomato Sauce
Grilled Harissa Tiger Prawns, Cucumber & Garlic Yoghurt
Heritage Beetroot, Chicory, Walnuts & Blue Monday Cheese Salad

MAINS

Slow Cooked Lamb Shoulder & Salsa Verde
Chicken, Leek And Porcini Suet Crust Pie
Beef & Guinness Suet Crust Pie
Roast Porchetta & Apple Sauce
Whole Roast Seabass, Fennel Herb & Chilli Dressing
Kid Goat Moussaka

SIDES

Seasonal Green Salad
Dauphinoise Potatoes
Triple Cooked Chips
Purple Sprouting Broccoli & Almonds
Roast Heritage Carrots
Buttered Spring Greens

DESSERTS

Meringue, Seasonal Fruit & Whipped Cream
Raspberry & Almond Tart, Creme Farce
Lemon Meringue Pie
Profiterolles & Chocolate Sauce
Hot Chocolate, Peanut Butter & Caramel Pudding
Cheese Selection, Biscuits And Quince



THETAVERNHELLENHAM



THETAVERNHELTT



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Please let us know of any allergies before ordering your food. A copy of our allergens menu is available upon request. All prices inc. VAT. An optional 12.5% service charge applies.