

SUMMER MENU



STARTER

Marbled pressing of pork, celeriac puree, crackling, paprika (*mil, mus*)
Smoked salmon John Ross, crab rillettes roll, shallot, caper (*fis, sul, cru, mil, cel*)
Fillet of stone bass, tomato, anchovy and olive sauce, brandade (*fis, mil, sul*)
Asparagus, hollandaise, watercress, quails eggs (v) (*mil, egg*)
Prawn cocktail, Marie rose sauce, avocado mousse, lemon (**sup £3**) (*cru, mil, egg, mus, sul*)
Pea and mint soup (v) (*mil*)

MAIN

Roasted Sirloin of 35 day aged Buccleuch beef, Yorkshire pudding, horseradish sauce (**£4 supp**) (*mil, sul, cer*)
Herb crumbed cutlets of lamb, thyme jus (**£4 supp**) (*sul, mil, cer*)
Fillet of sea bream, olive and sun blushed tomato butter sauce (*fis, mil, sul*)
Charred and glazed belly pork, crackling, apple sauce (*mil, sul*)
Devonshire corn fed chicken breast, café au lait sauce (*mil, sul*)
Seared fillet of halibut, champagne sauce (**sup £8**) (*fis, mil, sul*)
Pea and broad bean risotto, mint, pecorino, pea shoot salad (v) (*mil, sul*)
Mushroom and spinach Wellington, rosemary cream (v) (*cer, mil, egg*)
Puff pastry slice, onion jam, fig, thyme, shallot, spinach (v) (*cer, egg, mil, sul*)

DESSERT

Crème patissiere and mixed berry tart, chocolate sphere, lime caramel (*cer, mil, egg*)
Classic lemon tart, sweetened crème fraiche, white chocolate soil, pistachio, meringue (*mil, cer, egg*)
White chocolate panna cotta, strawberries in elderflower syrup (*mil, egg, sul*)
Dark chocolate and honey marquise, passionfruit and mango sauce, coffee meringue (*mil, egg, cer, sul*)
Blueberry cheesecake, gin and tonic crème Chantilly (*mil, egg, sul, cer*)

WINTER MENU



STARTER

Game pressing, red onion chutney, baby melba (*mil, sul, cer, egg*)
Sun blushed tomato and three cheese tart, watercress puree, truffle and shallot dressing (v) (*cer, mil, sul, egg*)
Paprika pork rillettes, toffee apple puree, sourdough croutes (*cer, sul, mus*)
Award winning smoked salmon, lemon, caper, shallot, mousse, pea shoots (*fis, mil*)
Smoked trout, pickled cucumber, mousse, caviar, Nordic rye bread, red pepper (*mil, fis, cer*)
Slow roasted parsnip and honey soup (v) (*mil*)

MAIN

Roasted Sirloin of 35 day aged Buccleuch beef, Yorkshire pudding, horseradish sauce (**£4 supp**) (*mil, sul, cer*)
7oz Scotch beef fillet, béarnaise sauce (**£10 supp**) (*mil, egg, sul*)
Rack 28 day aged Orchard farm pork, honey mustard glaze, crackling, apple sauce (*mus, mil*)
Glazed breast of Gressingham duck, port jus (*mil, sul*)
Pave of stone bass, mussel butter sauce (*mil, sul, mol*)
Pea and broad bean risotto, mint, pecorino, pea shoot salad (v) (*mil, sul*)
Mushroom and spinach Wellington, rosemary cream (v) (*cer, egg, mil*)
Puff pastry slice, onion jam, fig, thyme, shallot, spinach (v) (*cer, egg, mil, sul*)

DESSERT

Apricot and crème fraiche mousse, vanilla crème Anglaise (*mil, egg, cer*)
Mirror glazed dark chocolate delicie, caramelised stem ginger cream (*mil, egg, cer*)
Warm raspberry and oat lattice, raspberry coulis (*mil, egg, cer*)
Orange blossom crème brulee, orange mascarpone, spiced biscuit (*mil, egg, cer*)
Crème caramel, flambé oranges, vanilla shortbread (*mil, egg, cer*)

ADDITIONAL MENU ITEMS



CANAPES – COLD

Foie gras bites, crumble (*mil, cer, egg*)
Smoked salmon and caviar blinis (*egg, fis, cer, mil*)
Honey whipped goat's cheese on rosemary toast (*v*) (*mil, cer*)
Minted crab mayonnaise tartlets (*cru, mil, egg, mus*)
Beef tartar, gherkin, shallot, chive, served on teaspoon (*sul, mil*)
Chicken and sweetcorn bouchee (*cer, egg, mus, mil*)

CANAPES – HOT

Mini Barkham blue tartlets, cream cheese (*v*) (*cer, egg, mil*)
Mini cheese burgers, buttermilk burger sauce (*cer, egg, mil, mus, sul*)
Baby baked potatoes, chive cream cheese, black truffle (*v*) (*mil*)
Emmental gougere, cheese filling, poppy seed (*v*) (*mil, cer, egg*)
Wild mushroom and truffle arancini, parmesan custard (*mil, cer, egg*)
Rope grown mussel, red wine and shallot vinegar, herb crumb (*mil, cer, mil, sul*)
Crisps nuts and olives **£3pp** (*nut, sul, pea*)

SORBET COURSE

Elderflower and lemon (*sul*)
Kir Royale (*sul*)
Garden mint (*sul*)
Apple and pear (*sul*)
£4.50 per person

CHEESE COURSE

Selection of award winning cheeses from the British Isles
Served with quince jelly, artisan crackers, grapes, chutney (*mil, cer, sul*)
£15 per person individual plates
£135 per slate (for 10 persons)

WEDDING BUFFET MENU – OPTION 1

Danish style open sandwiches and wraps (*cer, cel, cru, egg, fis, mil, mus, ses, sul*)
Leek and Black Truffle Quiche (*v*) (*mil, egg, cer*)
Tomato mozzarella stacks, baby basil (*v*) (*mil*)
DOP mortadella ham (*sul*)
Pea and mint arancini, pecorino (*v*) (*mil, sul, cer*)
Salmon fishcakes with tartar sauce (*fis, cer, mil, sul*)
Somerset brie, Artisan crackers, grapes (*v*) (*mil, seas, cer*)
Chocolate millionaires short cake tarts (*mil, egg, cer*)
Apple and salt caramel choux buns (*mil, egg, cer*)

£28.00 per person

WEDDING BUFFET MENU – OPTION 2

Large sausage rolls wrapped in sweet cure bacon, tomato chutney (*mil, egg, cer, sul*)
Chilli tomato salsa on wholemeal garlic baguette (*v*) (*mil, cer, sul*)
Mini hotdogs, onion marmalade, Dijon mustard (*mil, sul, cer, egg, mus*)
Curried chicken puff pastry tartlets (*sul, mil, egg, cer*)
Skin on chips, buttermilk burger sauce (*v*) (*mil, egg, mus*)

£18.00 per person

ENHANCE YOUR WEDDING

Please choose from the selection below should you wish to further personalise your “Special Day”



ARRIVAL AND DRINKS RECEPTION

Chair covers with coloured sashes.....	£5.50ea (plus delivery)
Dipped Strawberries (2 per person).....	£4.00pp
Additional Canapes.....	£2.50ea
Canard Duchene Champagne upgrade from Prosecco.....	£7.00pp
Additional glass of Prosecco.....	£8.00
Glass of Champagne.....	£12.00
Jug of Summer or Winter Pimms.....	£35.00
Glass of Kir Royale or Bellini.....	£13.00
Jug of fruit juice.....	£9.00
Jug of non alcoholic fruit cocktail.....	£15.00
Jug of sparkling elderflower cordial.....	£9.00

WEDDING BREAKFAST

Sorbet course.....	£4.50pp
Fish course	£15.00pp
Cheese course.....	£15.00pp
Cheese slate (for 10 persons).....	£135.00
Additional wine from.....	£29.00 bottle
Whisky, Port or Liqueurs from.....	£9.00
Additional chair covers for children.....	£5.50ea
Additional guests for food tasting.....	£45.00pp

EVENING RECEPTION

Classic Beef Burger or Chicken Burger (not with fries).....	£14.50ea
Finger buffet option 1.....	£28.00pp
Finger buffet option 2.....	£18.00pp
Ciabatta Roll with Smoked Back Bacon.....	£6.00ea
Cones of French Fries.....	£4.00ea
Tea or Coffee	£2.00pp
Bailey's Hot Chocolate.....	£6.00pp

ENTERTAINMENT AND DECORATION

We are pleased to assist you in the arranging of the following:

- Disco
- Live entertainment
- Floral arrangements
- Photo Booth
- Mood lighting
- Outdoor lighting
- Celebration cakes
- Transportation
- Make up and hair