

WEDDING BREAKFAST

FROM £60 PER PERSON

select one starter, one main, two sides and one dessert.

STARTERS

KILN SMOKED SALMON PÂTÉ
pickled cucumber & toast

LEEK AND POTATO SOUP (PB)

COPPA SALAD (V)
coppa, pickled walnuts, rocket & first pressed rapeseed oil

HAM HOCK TERRINE
piccalilli & sourdough toast

SMOKED CHALK STREAM TROUT
baby capers, chives, lemon dressing £4 SUPPLEMENT

D.O.P BURRATA (V)
peas, broad beans, lemon & basil

PAN SEARED SCALLOPS
cauliflower purée, Granny Smith apple & samphire
£4 SUPPLEMENT

SMOKED DUCK BREAST HAM
radish, pear & onion seed mayonnaise

BAKED HERITAGE BEETROOT SALAD (PB)
marinated beets, toasted buckwheat & pickled shallots

MAINS

ROASTED CHICKEN BREAST
braised carrot & crispy shallot

ROASTED BUTTERNUT SQUASH RISOTTO (V)
Bella Lodi cheese, sage & extra virgin olive oil

ROASTED SALMON FILLET
Rainbow chard & salsa verde

ROAST SIRLOIN OF BEEF
roasted baby onions & button mushrooms £4 SUPPLEMENT

BAKED CELERIAC (PB)
tumeric yogurt, puy lentil & herb salad

ROASTED COD FILLET
leek, fennel & mussel broth

ROASTED RUMP OF LAMB
king oyster mushrooms, peas and mint £4 SUPPLEMENT

PAN SEARED SEABASS FILLET
brown shrimp & beurre blanc

THREE ONION TART (V)
charred spring onion & baby leaf salad

PUDDINGS

PROFITEROLES (V)
chantilly cream & chocolate sauce

STICKY TOFFEE PUDDING (V)
toffee sauce & clotted cream

ETON MESS (V)
raspberry meringue, strawberries & whipped cream

APPLE TART TATIN (V)
vanilla ice cream, toffee sauce

WARM CHOCOLATE & RASPBERRY BROWNIE (PB)

FLOURLESS CHOCOLATE CAKE (V)
orange crème fraîche

VANILLA PAVLOVA (V)
vanilla cream & blackberries

MELTING CHOCOLATE FONDANT (V)
salted caramel ice cream

TONKA BEAN PANNA COTTA (V)
seasonal berry compote, chia seed crunch

LEMON TART (V) (N)
hazelnut praline & whipped cream

SIDES

STEAMED MIXED GREENS (V)

BUTTERED NEW POTATOES (V)
chives

SUPPLEMENT SIDES

£4 PER PERSON

ROASTED HERITAGE CARROTS (PB)

CHAMP POTATOES (V)

ROASTED ROOTS (PB)

TENDERSTEM BROCCOLI (V) (N)
toasted hazlenuts

GRATIN DAUPHINOISE (V)

CAULIFLOWER CHEESE (V)

ROAST POTATOES (V)

This menu is subject to change along with seasonal menu updates.

COFFEE & CHOCOLATE TRUFFLES TO FINISH

SHARING FEAST

FROM £75 PER PERSON

STARTERS

choose three

BUTTERMILK FRIED CHICKEN
chilli mayonnaise

CRISPY FRIED SQUID
sriracha mayonnaise

PLATED PROSCIUTTO
extra virgin olive oil

BURRATA (V)
peas, broad beans, basil, lemon, extra virgin olive oil

HAM HOCK & PORK TERRINE
cornichons, onion chutney

BEETROOT & LENTIL SALAD (PB)
hazelnuts, herbs & sesame dressing

MAINS

choose two

**CALABRIAN OREGANO & GARLIC WHOLE
ROASTED CORNFED CHICKEN**

ROASTED SPICED CAULIFLOWER SHAWARMA (V)

SLOW ROASTED PORK BELLY

**GARLIC & ROSEMARY STUDED
LAMB SHOULDER**
salsa verde

MAPLE GLAZED SALMON

ROASTED BEEF STRIPLOIN
creamed horse radish

served with jugs of gravy

PUDDINGS

STICKY TOFFEE PUDDING (V)
toffee sauce

CHOCOLATE PROFITEROLES (V)
warm chocolate sauce

APPLE & PEAR CRUMBLE (V)

ETON MESS (V)
raspberry ripple meringue, tonka bean cream, strawberries

WARM VEGAN CHOCOLATE BROWNIE (V)

served with jugs of Bird's custard

SIDES

choose three

SUPER GREENS & SEEDS (V)
mixed leaves, broccoli, beetroot, quinoa, seeds, house dressing

TENDERSTEM BROCCOLI (PB)
chilli, garlic

GRATIN DAUPHINOISE (V)

HOUSE SALAD (V)
toasted seeds, avocado, house dressing

Dietary requirements catered for accordingly.
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CANAPÉS MENU

£10 PER PERSON FOR 3 CANAPÉS

£15 PER PERSON FOR 5 CANAPÉS

FENNEL SEEDED SAUSAGE ROLLS

hot Tewkesbury mustard

MINI CHORIZO

sticky piquant glaze

FAVA BEAN HUMMUS CROSTINI (V)

QUICHE LORRAINE

PORK CRACKLING

apple sauce

GREY OYSTER MUSHROOM VOL AU VENT (V)

SUN-DRIED TOMATO ARANCINI

PARMESAN CROQUETTES

BUTTERMILK CHICKEN

chilli mayo

LARGE GREEN ITALIAN OLIVES (PB)

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EVENING SNACKS

3 FOR £25 PER PERSON

SMOKED BACON BAPS

MINI BEEF SLIDERS

MAC & CHEESE (v)
thyme & garlic crumb

MARGHERITA PIZZA (v)

PLATED CHEESE TABLE
selection of cheeses, biscuits, grapes, celery, chutney - £15pp supplement

served with skinny fries

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KIDS EVENTS MENU

£25 PER PERSON

STARTERS

GARLIC DOUGH BALLS (V)

CRISPY SQUID
lemon mayo

CRUNCHY RAW VEGGIES (PB)

CRISPY CHICKEN BITES

MAINS

PIZZA MARGHERITA (V)
rich tomato sauce, basil, mozzarella

COPPA KIDS BURGER
toasted bun, tomato, lettuce

PLANCHA GRILLED FISH FILLET
peas & mayo

LINGUINE
choose between
- tomato & basil (PB)
- butter & cheese (V)

PUDDINGS

FRESH SEASONAL FRUIT PLATE (PB)

FRUIT SUNDAE (V)
vanilla ice cream, fruit compôte, crunchy toppings

**JUDE'S ICED LOLLIES OR
FRUIT ROCKETS** (V)

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SAMPLE DRINKS PACKAGE

£40 PER PERSON

AT THE RECEPTION

two drinks per person

PIMMS AND LEMONADE

MORETTI
330ml

PROSECCO EXTRA DRY

UNLIMITED SOFT DRINKS

ON THE TABLE

half a bottle per person

HOUSE WINE
red, white and rosé

STILL & SPARKLING FILTERED WATER

UNLIMITED SOFT DRINKS
available throughout the Wedding Breakfast

FOR THE TOAST

one glass per person

PROSECCO EXTRA DRY

This is a sample menu, please speak to the team for full menu options. Bespoke drinks packages available.
Additional price points available.