



# Wedding Reception Menu

Choose one dish from each course as well as a vegetarian choice to create your unique menu for your guests to enjoy.

## STARTERS

- Severn and wye smoked salmon**, mascarpone tartare, keta caviar, toasted blinis
- Smoked chicken and ham hock terrine**, pickled vegetables, sour dough crisps
- Crab and apple salad**, lemon gel, carrot and coriander croquette
- Chargrilled asparagus spears**, poached hens egg, choron sauce
- Leek, potato and celeriac soup**, truffle oil, crispy leeks **VE**
- Heritage tomato, burrata**, basil, poppy seed, aged balsamic, endive leaves **V**
- Smoked applewood leek tart**, sun blushed tomato, mixed baby leaves
- Baked aubergine**, spiced bean cassalette, lemon mayonnaise, cress salad **V**
- Confit duck** and chicken sweetcorn relish, rhubarb, ciabatta crisps

## MAINS

- Roasted chicken breast**, leek and sage stuffing, tender stem fondant potato, caraway seed carrots, chicken liquor
- Cap of beef ribeye**, fondant potato, morel cream sauce
- Filet salmon**, seasonal greens, fondant potato, sorrel and keta butter sauce
- Cod fillet**, wilted spinach, pea and leek ragout saffron fondant
- Fillet beef**, confit shallot, wild mushrooms, puree potato, tarragon jus, wilted spinach
- Stone bass fillet**, mustard crushed new potato, baby leek and fennel shellfish liquor
- Terrine of heritage vegetable and potato**, spiced carrot puree, tarragon stock, pickled beetroot **VE**
- Celeriac and potato press**, young vegetables, vine cherry tomatoes, toasted pine nuts **VE**
- Pumpkin ravioli**, sundried tomato pesto, garlic ciabatta **V**

## DESSERTS

- Lime and lemon tart**, mixed berry jelly, Chantilly cream
- Passion fruit mousse**, honeycomb **VE**
- Vanilla crème brûlée**, orange Viennese biscuit, soft berries
- Chocolate and blood orange cake**, orange jelly, white chocolate tuile
- Milk chocolate bread and butter pudding**, chocolate custard, vanilla bean ice cream
- Mixed berry cheesecake**, biscotti crumb, raspberry sorbet, chocolate laces
- Macerated strawberries**, Pimm's jelly, mint cream