



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

V suitable for vegetarians VE suitable for vegans VE* vegan option available

Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients. Please notify us of any allergens when you order.