



Wedding Menu Packages

Silver

£65 per Person

3 Course Set Menu, 1 Glass of Prosecco at Reception and 1 Glass for the Toast, Half Bottle of Wine, Half Bottle of Water, Tea/Coffee and Petit Fours

Gold

£85 per Person

3 Course Premium Set Menu, 6 Canapés, 1-hour Prosecco Reception and 1 Glass for the Toast, Half Bottle of Wine, Half Bottle of Water, Tea/Coffee and Petit Fours

Platinum

£95 per Person

3 Course Premium Set Menu, 6 Canapés, 1-hour Champagne Reception and 1 Glass for the Toast, Half Bottle of Premium Wine, Half Bottle of Water, Tea/Coffee and Petit Fours

Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (v)

These dishes are suitable for vegetarians. Some of our dishes do not contain gluten, please enquire for more information. We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Our fish and meat dishes may contain small bones. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.



Set Menus

£35 per Person

Bread for the table

Starter

Pea and Mint Soup (v)
Smoked Salmon Tian with Avocado
Ham Hock Terrine

Main

Roast Sea Bream with Sweet Potato Puree and Cauliflower
Supreme of Chicken, Bacon Lardons and Kale
Roasted Pumpkin Filled Pasta with Peas and Cream Sauce (v)

Dessert

Chocolate Brownie (v)
Deconstructed Lemon Cheesecake (v)
Peach Frangipani (v)

£45 per Person

Bread for the table

Starter

Walnut Crusted Goats Cheese with a Babyleaf Salad (v)
Smoked Salmon, Crab and Avocado Mousse
Oak Smoked Salmon Plate with Microherbs
Duck Salad

Main

Cod with Textures of Sweet Potato
Pan Fired Chicken Supreme with an Apricot Relish
Rack of Lamb with a Carrot Puree
Fresh Spinach and Ricotta Filled Pasta with a Mushroom and Truffle Sauce (v)

Dessert

Warm Apple Tarte Tatin served with a Vanilla Ice Cream (v)
Lemon Tart with Fresh Cream (v)
Hot Chocolate Fondant with Vanilla Ice Cream (v)

Add-ons

Cheese Board

£5 supplement per person

Tea/Coffee and Petit Fours

£5 supplement per person

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Canapés
£15 per person

Includes four canapé options from the below, two of each canapé per person. Supplementary canapé options are £4 each.

Celeriac and Truffle Soup Shot (v)

Chicken Pâté with Caramelised Onion Relish

Ham Hock Terrine and Piccalilli

Smoked Salmon on Rye Bread

Lamb Kofta with Mint Relish

Deep Fried Spinach and Ricotta Gnocchi (v)

Deep Fried Beetroot and Goats' Cheese Gnocchi (v)

BBQ Pulled Pork Tartlets with Rainbow Slaw

Pulled Chicken Bon Bon with Harissa Mayonnaise

Italian Mozzarella and Sundried Tomato Skewer (v)

Garlic and Chilli Marinaded Prawns

Deep Fried Nutella Mini Doughnut (v)

Summer Fruit Cheesecake Tartlet (v)

Fresh Fruit Skewer (v)

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Bowl Food
£20 per person

Includes three bowls from the below
Supplementary bowls are £8 each for savoury, or £5 each for dessert.

Savoury Bowls

Traditional British Sausage and Mash

Mini Fish and Chips with Minted Crushed Peas

Grilled Salmon, Crushed Potatoes with Watercress Mayonnaise

Truffle Macaroni Cheese (v)

Rib Eye, Chunky Chips and Béarnaise Sauce

Chilli Con Carne with Basmati Rice

Giant Couscous Salad with Raisins, Cranberries, Wild Rocket and Pomegranate (v)

Endive and Orange Salad with Crumbled Feta (v)

Classic Chicken Caesar Salad

Thai Red Chicken Curry with Jasmine Rice

Dessert Bowl

Traditional British Eton Mess (v)

Fresh Fruit Salad (v)

Chocolate Brownie Served with Vanilla Ice Cream (v)

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Platters
£20 per person

Served family style

Mini Toad in the Hole

Homemade Sausage Rolls

Harissa Chicken Skewers

Asian Beef Skewers

Mini Beef Burgers

Beer Battered Fish Goujons

Pulled Pork Slider

Breaded Mushrooms (v)

Onion Bhajis (v)

Trio of Chips (v)

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