

Your wedding



Our commitment to creating your perfect day continues with our chef's hand selected menus

£34.95 inc vat



Menu A

Starter

Salmon, scallop and monkfish terrine, sauce gribiche

Vine tomato and courgette tart fine, olive tapenade, baby leaves (v)

Main course

Duo of guinea fowl, thyme, fondant potato, braised red cabbage, fine beans and madeira jus

Vegetarian main course

Gnocchi with butternut squash, wild mushrooms, pine nuts and sage butter

Dessert

Hot chocolate fondant, vanilla mascarpone, candied pistachios

Freshly brewed coffee, tea and chocolate mints



Menu B

Starter

Crab and avocado tian, cucumber and horseradish gazpacho, pickled white radish

Mediterranean vegetable tian, cucumber and horseradish gazpacho, pickled white radish (v)

Main course

Roast rib of beef, wilted greens, shallot puree, chateau potato, red wine and thyme jus

Vegetarian main course

Potato, white onion and gruyere pithivier, braised lettuce and peas, tomato fondue

Dessert

Passion fruit and pineapple pavlova, lemon curd cream, dark chocolate reuben

Freshly brewed coffee, tea and chocolate mints