

# Our Menu

*Choose one dish from each course to be served as a set menu for your wedding day.*

## Spring – Summer Sample

Sourdough & cultured butter

~

Coronation chicken terrine, apricot, Bombay mix, coriander

Smoked salmon, pickled cucumber, pumpernickel, watercress

Roast squash soup, toasted pumpkin seeds, cumin yoghurt

Ham hock terrine, pickled onion, apple & fennel salad

Grilled asparagus, egg yolk, toasted hazelnut, parsley

Smoked haddock fish cake, curry hollandaise, pickled radish salad

~

Roasted chicken breast, garlic mash, peas and broad beans, Madeira sauce

Sea bream, Jersey Royal potatoes, sea vegetables, sauce vierge

Cauliflower risotto, toasted hazelnuts, smoked cheese, chive

Pan-seared salmon, tender stem broccoli, shrimp & caper butter

Lamb rump, fondant potato, asparagus, black olive tapenade

Charred sweetcorn & spring onion gnocchi, pickled chilli, puffed rice

~

Lemon meringue tart, raspberry sorbet, thyme shortbread crumb

Dark chocolate and tofu mousse, mango, passion fruit sorbet

British cheese selection, crackers, chutney

Macerated strawberry, vanilla cream, tarragon meringue

Valrhona chocolate brownie, cocoa nib crumb, cherry sorbet

Lavender crème brûlée, orange & black pepper shortbread

## Autumn – Winter Sample

Sourdough & cultured butter

~

Mushroom soup, sourdough croutons, truffle oil

Torched mackerel, apple, fennel, caviar

Chicken liver parfait, plum chutney, brioche

Heritage beetroot, Driftwood goats cheese, lentils

Smoked salmon fish cake, dill hollandaise, pickled cucumber

Confit duck terrine, charred plum, chicory salad

~

Roast beef rump, smoked mash, bourguignon garnish, red wine jus

Sea bream, buttered leeks, Cullen skink, chive oil

Butternut squash risotto, charred onion, Oxford Blue, sage

Roasted hake, creamed cabbage, Champagne sauce

Slow-cooked pork belly, sage polenta, roasted kohlrabi, apple

Roasted celeriac, smoked quinoa, pickled pear

~

Tonka bean crème brûlée, vanilla shortbread

Dark chocolate tofu mousse, cherry, cocoa nib

British cheese selection, crackers & chutney

Valrhona chocolate brownie, salted caramel ice cream

Date & stout sponge, muscovado caramel, vanilla ice cream

Rhubarb & gingerbread trifle, caramelised almonds

Special dietary requirements will be catered for separately.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee food to be trace-free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

