



Wedding Menus

All dishes are homemade by our Executive Head Chef therefore most dishes can be adapted for your special dietary requirements (gluten free, diabetic, etc)

Starters

Please choose one starter, plus one vegetarian option if required

Belly of Pork & tarragon terrine with rocket and apple chutney

Traditional prawn cocktail served with brown bread

Mediterranean vegetable timbale with tomato glaze

Classic minestrone soup with parmesan biscuit

Cream of chestnut mushroom soup with truffle oil

Piquant prawn mouse wrapped in smoked salmon

Assortment of chilled melon served with fruit of the forest

Platters £3.00 per head supplement

Fruits De Mer

Smoked salmon, gravadlax, tiger prawns, smoked trout with Marie Rose, lemon & Dill

Italian

Antipasti, prosciutto, salami, buffalo mozzarella, sundried tomatoes, olives, rocket, artisan breads, olive oil & balsamic

Cheese & Pate

Brie, black bomber, chicken liver pate, ham & parsley terrine served with fresh bread and chutney

