



# WEDDING MENU PACKAGES

## SILVER

**£65 PER PERSON**

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

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## GOLD

**£85 PER PERSON**

*One-hour Canapé and Prosecco Reception, Three Course Premium Set Menu, and Glass of Prosecco for the Toast, Half Bottle of Wine, Half Bottle of Water, Tea/Coffee and Petit Fours*

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## PLATINUM

**£95 PER PERSON**

*One-hour Canapé and Champagne Reception, Three Course Premium Set Menu, and Glass of Champagne for the Toast, Half Bottle of Premium Wine, Half Bottle of Water, Tea/Coffee and Petit Fours*



# SET MENUS

**£35 PER PERSON**

*Bread for the table*

## **STARTER**

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

## **MAIN**

*served with a selection of seasonal vegetables for the table*

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)

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**£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 with Radish and Pomegranate Seeds

## **MAIN**

*served with a selection of seasonal vegetables for the table*

Cod with Textures of Sweet Potato  
Pan Fried 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 Vanilla Ice Cream (v)  
Lemon Tart with Fresh Cream (v)  
Hot Chocolate Fondant with Vanilla Ice Cream (v)

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## **ADD-ONS**

### **CHEESE BOARD**

£5 supplement per person

### **TEA/COFFEE AND PETIT FOURS**

£5 supplement per person

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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.



# 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 Marinated Prawns

## **DESSERT CANAPÉS**

Deep Fried Nutella Mini Doughnut (v)

Summer Fruit Cheesecake Tartlet (v)

Fresh Fruit Skewer (v)