



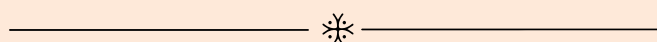
SAMPLE WEDDING MENUS

Seated 5 Course Menu

£70pp

(for up to 60 guests)

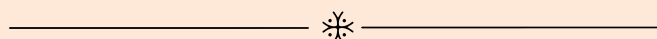
Homemade artisanal breads with whipped butter



Ham hock terrine, herb aioli, pea salad

Cured trout, beetroot yoghurt, pickled beets

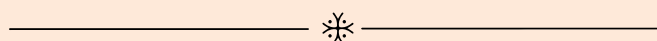
Courgette and pea soup, herb almond yoghurt



Roasted chicken, parmesan risotto, asparagus & prosciutto

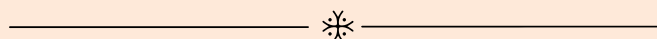
Cod, celeriac puree, kale, warm tartare sauce

Roasted cauliflower, shallot wild rice, cashew cream sauce



White chocolate cheesecake, orange & candied hazelnuts

Chocolate mousse, honey cream, raspberry



Freshly brewed loose leaf tea, locally roasted coffee

homemade biscotti



Hot & cold
sharing buffet | £35pp

Sandwich selection [pick two]

Tuna mayonnaise | Herb garlic chicken | Falafel & hummus
Cheese salad | Roast beef & horseradish



Salads

Mixed greens | Jersey royal & spring onion

Mediterranean orzo & cous cous



Cheese and charcuterie board



Chicken souvlaki skewers

Aubergine & courgette kebabs



Sliders

Sticky BBQ chicken | Classic cheeseburger

Scampi & tartare | Onion bhaji & mango



Mini vanilla cheesecake with a selection of toppings

Bowl food sharing
buffet | £55pp

Pick 2 bowls,
additional bowls £6pp

Sweet potato gnocchi with broccoli & pecorino

————— ❄ —————

Roast chicken, parmesan risotto, watercress

————— ❄ —————

Braised ox cheek, root veg mash, crispy shallot

————— ❄ —————

Beetroot & red wine risotto, candied beet, pearl onion

————— ❄ —————

Sticky honey chilli pork belly, jasmine rice, coriander salad

————— ❄ —————

Slow cooked chicken balti, pilau rice, poppadum, mango chutney

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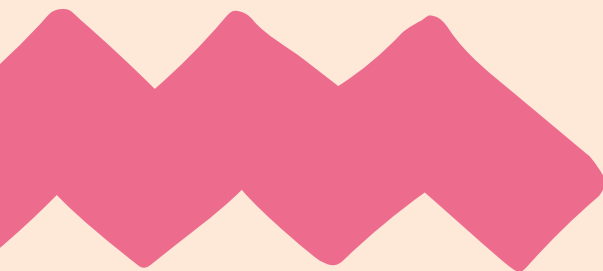
Baked seafood rice with king prawns, tomato salsa

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On the table:

Artisanal breads | Whipped butter | Relish | Ham hock terrine

Cheese & chutney selection | Carrot lox | Hummus



Treat your guests
to a glass of fizz
and some canapes on
arrival

We also offer
bespoke drinks
packages and custom
cocktails, speak to
us for more
information.

**CANAPES
&
FIZZ
£19PP**

Our sample menus give you a flavour of what to
expect if you choose to celebrate your wedding
with us.

Our Head Chef, Roland, has a passion for
working with local, seasonal produce and as a
result the final menu for your celebration
will vary.

Our expert catering and events team will work
in collaboration with you to ensure your menu
reflects your taste and style of celebration.

