

OUR WEDDING MENU

STARTERS

Fresh homemade soup of your choice served with an artisan dinner cob

Chicken and Whiskey pate with lemon dressed crisp baby leaves, pear and ale chutney and crunchy melba toast

A light Caesar salad, thyme roasted chicken with pancetta, olives, garlic and herb croutons and classic Caesar dressing

A duet of fanned melon, Gaila and Cantaloupe, raspberry compote and a sprinkling of fresh garden mint leaves (V)

MAINS

British extra mature roast beef with chefs Yorkshire pudding, goose fat rosemary roasted potatoes, seasonal vegetables and a rich beef gravy

Supreme of chicken breast with sage & onion layered potatoes, seasonal vegetables and a creamy leek sauce

Pork loin steak topped with apple and mature cheddar with a creamy chive sauce, roasted potatoes and seasonal vegetables

Shallot tatin, shallots cooked in port and thyme on crisp puff pastry, finished with a glazed goats cheese and a reduction of balsamic vinegar and rocket leaves (V)

DESSERTS

Delicious handmade apple pie served with cream

A light creamy lemon posset topped with a hot compot of berries

Chocolate fudge cake with chocolate cream

Sherry trifle pots, vanilla sponge soaked in sherry with fruit berries traditional custard topped with lashings of cream

£ 19 . 95 per person

Please choose a maximum of two choices from each course, excluding special diets. Choices are best sent out with your invitations, then confirmed fourteen days prior to the event

TO CREATE YOUR OWN BESPOKE MENU TURN TO PAGES 8 to 11