

Choose two dishes and a vegetarian option for each course, alternatively speak to your wedding co-ordinator about designing a custom menu.

Starters

Honey roast fig & feta salad

With orange & coriander dressing and toasted pumpkin seeds. (v)

Smoked salmon & spinach tart

With hollandaise sauce and rocket salad.

Chicken & rabbit terrine

With mango chutney and homemade bread.

Wild mushroom & blue cheese arancini bites

With tarragon mayo. (v)

Avocado & candied bacon salad

With pistachio dressing and gem leaf salad.

Gambas chilli prawns

With homemade olive & lemon bread.

Smoked chicken & vegetable soup

With toasted olive bread and pesto drizzle.

Confit duck spring rolls

With plum & ginger sauce.

Crab and prawn tian

With rocket & lemon salad and Melba toast.

Goats cheese & red pepper wontons

With herb dipping oil. (v)

Mains

Herb crusted salmon fillet

With buttered baby potatoes and lemon crème fraîche.

Oat rolled pork loin

With caramelised apples, hand-cut sweet potato wedges and a mustard cream sauce.

Filo strudel stuffed with grilled artichoke, roast pepper and couscous

With herb & tomato salad. (v)

Roast chicken with thyme

With creamed mash and red onion gravy.

8oz sirloin steak

With hand-cut chips, grilled tomato and peppercorn sauce. — *£2.95 supplement*

Monkfish and king prawn skewers

With a Bloody Mary sauce and couscous. — *£1.95 supplement*

Butternut & sunblushed tomato risotto

Traditional Italian risotto with toasted pine nuts. (v)

Vegetable moussaka

Roasted aubergines, layered with succulent vegetables and béchamel sauce. (v)

Blade of beef

With creamed mash potatoes and seasonal vegetables.

Desserts

Yogurt panna cotta with grilled peach and granola

Dark chocolate mousse and shortbread

Brioche bread and butter pudding

Gin & tonic jelly

Raspberry & lemon posset with shortbread fingers

Blueberry cheesecake

Carrot cake with Chantilly cream

Chocolate fondant with vanilla pod ice cream

Treacle sponge

Eton mess