

# wedding menu

## *the beginning*

Fried goats cheese bon bons, beetroot salad, red pepper dressing, candied walnuts (v)  
Smoked salmon, caper & lemon dressing, micro salad  
Chicken liver parfait, orange confit, melba toast  
Mediterranean vegetable stack, vegan cheese & tomato sauce (ve)  
Sharing boards: Charcutier, breads, meats, olives, cheese, roasted vegetables  
Garden Pea soup with smoked ham and mint creme

## *the middle*

48 hour braised shin of beef, horseradish mashed potato, root vegetables & red wine jus  
Confit of lamb with dauphinoise potatoes, pea puree, pan jus  
Pan-fried stone bass, sun-blushed tomato, crab risotto & tarragon cream  
Chargrilled chicken supreme, sun-blushed tomato mashed potato, broccoli & basil burre blanc  
Broadbean, pea, courgette risotto with mint cream and parmesan  
Mushroom, spinach & ricotta wellington (v)  
(v)

Grilled steak bavette, chips, mushrooms, grilled tomato; garlic butter, peppercorn or bearnaise sauce  
(£5 supp)

## *the end*

Chocolate brownie, chocolate sauce, raspberry sorbet  
Strawberry, prosecco jelly, macaron & raspberry sorbet  
Apple crumble tart, vanilla seed, Crème anglaise, ice cream  
Tiramisu, amaretti biscuits  
Seasonal fruit Eton mess

All of our dishes are locally sourced and freshly prepared on the day  
Please advise your server of any allergies or dietary requirements before ordering your meal