

Below is a selection of dishes suitable for use as wedding /function menus. Please select one starter, main and desert plus a vegetarian alternative. Many of the dishes are seasonal so availability is restricted to when the produce is in top condition. If you have any queries or questions please speak to one of our managers who will be happy to assist you.

to start

chefs homemade soup	£5.00
crayfish tail and avocado cocktail with marie rose sauce	£6.50
asparagus wrapped in bresaola with cherry tomatoes, rocket , parmesan, balsamic dressing	£6.00
fillet of seabass with wilted spinach and shellfish cream	£8.00
char grilled hallumi with roasted vegetable salad, lemon and rocket salsa "v"	£6.50
salad of feta cheese, avocado, pine nuts and croutons with garlic mayonnaise dressing "v"	£6.00
chicken and fois gras parfait with red onion marmalade and wholemeal toast	£7.00
smoked salmon roulade with cracked black pepper and lemon dressing	£7.00
ham hock, butter bean and caper terrine with homemade piccalilli	£6.50
smoked chicken ceasar salad with anchovies and parmesan	£6.50
thai prawn broth with prawn dumplings and spaghetti vegetables	£7.50
rabbit, beetroot and walnut risotto with red wine reduction	£6.50
asparagus and pea shoot risotto with tomato and shaved parmesan "v"	£6.50
summer vegetable tian with roasted tomato and garlic salsa "v"	£6.00
dressed half lobster with salsa verde, baby leaf and new potato salad	£14.00
baked mushroom with mozzarella, tomato and spinach, stilton glaze	£6.00

homemade bread with normandy butter and garlic and herb butter is served to all guests

to follow

roast rump of lamb, summer ratatouille, red currant jus, roasted new potatoes	£18.00
baked fillet of organic salmon, tarragon crushed potato, creamed leeks with bacon	£14.50
confit of duck leg, gratin dauphinoise, spring greens, madeira sauce	£13.50
free range chicken breast, baby onions, bacon , wild mushrooms, and parmentier potatoes	£13.50
roast sirloin of british beef, yorkshire pudding, goose fat roasted potatoes	£13.50
medallions of beef fillet, wild mushroom and peppercorn sauce, bubble and squeak, fine beans	£23.00
free range pork belly, mustard mash, butter sauce, apple compote, wilted spinach	£14.00
wild mushroom risotto with shaved parmesan and rocket leaves "v"	£13.00
roast haunch of venison, parsnip mash, chocolate infused sauce, turnip and game chips	£18.00
roast breast and confit leg of pheasant, adnams cured bacon, cabbage, parmentier potatoes	£15.00
baked crab with avocado, cream and cayenne pepper, pont neuf potatoes, roast tomato salad	£16.50
braised lamb shank, sweet and sour aubergine, cumin jus, chilli and minted new potatoes	£15.00
roasted black bream, braised fennel, potato and tarragon salad, roast tomato salsa	£15.00
roast leg of lamb, rosemary jus, goose fat roasted potatoes	£13.50
free range chicken, mushroom duxelle, garlic creamed potato, baby spinach, thyme cream	£13.50
baked fillet of wild sea bass, asparagus risotto, pea puree, parmesan crisps	£26.00
spinach, mushroom, gruyere potato bake cauliflower puree, baby carrots "v"	£13.00

all the above are served with dishes of roasted seasonal vegetables and potatoes

to finish	
glazed lemon tart with crème anglaise	£6.00
summer pudding with berry compote and clotted cream	£6.00
sticky toffee pudding with vanilla ice cream and caramel sauce	£6.00
baked blueberry cheesecake with white chocolate ice cream	£6.00
chocolate fudge brownie with pistachio ice cream and praline sauce	£6.00
raspberry and vanilla crème brulee with langue de chat biscuit	£6.00
local strawberry pavlova with vanilla chantilly cream	£6.00
pear and almond tart with pear and red wine sorbet	£6.00
classic bakewell tart with belgium chocolate ice cream	£6.00
chocolate torte with white chocolate sauce	£6.00
rhubarb and apple crumble with crème anglaise	£6.00
honey and walnut cheesecake with praline sauce	£6.00
chocolate nemises with lemon chantilly and fresh raspberries	£6.00
passion fruit bavarois with summer fruit syrup	£6.00
assiette of desserts (a selection of the chefs favourites in miniature)	£9.00
cheese tasting plate with homemade bread, biscuits and chutney	£8.00
illy filter coffee or tea with homemade petit fours	£2.00