

Sample wedding menus 2021/22

Starters

Avocado, mango and prawn salad, micro coriander

Pressed chicken and parsley terrine, piccalilli, walnut and raisin toast

Scottish oak smoked salmon, horseradish cream, marinated cucumber pistachio, Chardonnay jelly (£5 per person supplement)

Assiette of melon and fruit salsa (v)

Chargrilled marinated vegetable, stack pan fried halloumi, sauce verge (v)

Sorbets

Lemon, mango, orange, strawberry and vodka, dark chocolate

£4 supplement per person

Soups

Tomato and basil, braised root vegetable, green pea and watercress, wild mushroom and sherry, carrot and coriander

Main courses

Pan seared salmon, tiger king prawns, sautéed potato, cauliflower purée

Roast saddle of lamb with a garlic thyme jus, skordalia potato

Pan fried loin of cod on parsley mash, puy lentils, croutons and beurre blanc

Chargrilled ricotta and spinach breast of chicken, tomato basil and Madeira jus

Fillet of beef with fondant potatoes, tomato, green beans and reduction jus (£7.50 per person supplement)

Slow baked butternut squash with chestnut and cranberry spiked rice (v)

Desserts

Chocolate torte, crushed honeycomb, honeycomb ice cream

Lemon delice, raspberry macaroon, lemon curd

White chocolate and raspberry cheesecake, marinated raspberries, chocolate sauce

Crème brûlée, chocolate chip shortbread

Coffee and petits fours

Sample evening buffet menus 2021/22

Once the party has begun and the band or DJ are in full swing, we will provide an evening finger buffet for guests attending the evening function.

Popular choices include:

Selection of sandwiches
Barbecue spare ribs
Breaded chicken goujons
Savoury nachos with three dips
Breaded prawns and chilli dip
Selection of vol au vents
Sausage rolls
Cajun chicken drumsticks
Mini brioche bacon buns
Mediterranean vegetable pizza slice (v)
Vegetable quiche (v)
Vegetable samosas (v)
Vegetable crudities with 3 dips (v)
Fresh fruit platter (v)
Mini cakes and selection of pastries (v)