

Wedding menu choices 2018/19

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

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

Slow braised short rib of beef, chargrilled asparagus, creamed potato, chestnut mushrooms

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

Grilled fillet of sea bass, crushed spring onion and olive oil potato, lime tomato, vanilla butter.

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)

Carrot and cashew nut roast, marinated peppers, cherry tomato coulis (vegan)

Desserts

Chocolate torte, crushed honeycomb, honeycomb ice cream

Lemon delice, raspberry macaroon, lemon curd

Blueberry tart, blueberry puree, Chantilly cream

White chocolate and raspberry cheesecake, marinated raspberries, chocolate sauce

Crème brûlée, chocolate chip shortbread

Pear and cinnamon panna cotta, shortbread crumb, caramelised apple compote

Apricot and almond crumble bar, plum jam, clotted cream

Coffee and petits fours

Evening buffet menu 2018/19

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:

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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

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

Vegetable quiche (v)

Vegetable samosas (v)

Vegetable crudities with 3 dips (v)

Fresh fruit platter (v)

Mini cakes and selection of pastries (v)

Evening guests only from £16.95 per person