



Our wedding menus include white table linen and napkins, table and cake knife for your cake, table plan and place cards

Wedding Menu Option 1

£28.95 per person

Welcome Cava on Arrival

-To Start-

Seasonal Soup (V) with home made bread

Chicken Liver Pate, Melba Toast, Onion Chutney, Leaves

Italian Bruschetta – Tomato, Garlic, Basil, Olive Oil and Balsamic Glaze

-For Main Course-

Slow Braised Crispy Pork Belly, Hasselback Potato, Parsnip and Apple Puree, Black Pudding Crumble

Seared Beef Medallions, Peppercorn Sauce, Sauté Potato

Pan Roast Sea Bass, New Potato, Baby Gem, Capers and Tomato Salsa Verde

Mushroom and Parmesan Risotto

-Dessert-

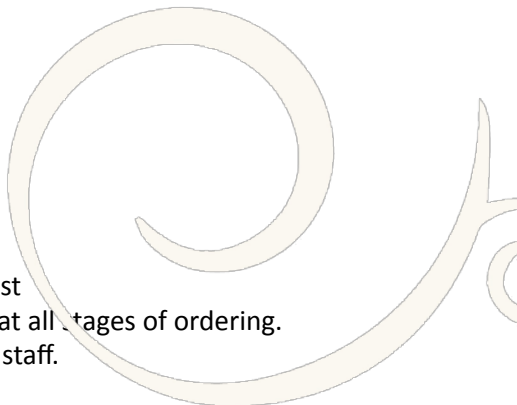
Home Made Strawberry Cheesecake

Lemon layered Terrine, served with Limon cello

Seasonal Berry Eton Mess

‘Start the Day with A Smile and Finish it with Champagne’

Allergen Information available upon request
Please inform our team of any dietary requirements or allergies at all stages of ordering.
Service charge not included. All tips go to our staff.

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