

Wedding Menu 1

£37.50 per person

£10.00 non refundable deposit per person required to make the reservation and a pre order required 10 days prior to the event

Includes: White table linen and napkins, Cake table and Knife

Welcome Cava on Arrival or Post Ceremony

**No Alcohol Cava Available*

-To Start-

Soup of the Day – Served with Freshly Homemade Warm Bread, Whipped Creamy Butter (CE)(D)

Hummus – Roasted Red Peppers, Warm Ciabatta VEGAN (CE)(N)(SS)

Home Made Chicken Liver Pate, Warmed Ciabatta, Caramelised Onion, Leaves (SD)(CE)(D)

Sourdough Bruschetta – Roast Cherry Tomato, Fresh Basil, Balsamic, Garlic (CE)

- Main Course-

Roulade of Pork Belly – Spring Onion Mash, Glazed Apple, Broccolini, Roast Jus (D)(SD)(CE)

Featherblade Steak – Slow Cooked in its juices, Red wine Jus, Onion Puree, Creamy Mashed Potato (SD)(D)(CE)

Pan Roast Cod Fillet, New Potato, Chargrilled Vegetables, Chimichurri (F)(SD)(MU)

Roast Chicken Breast, Crispy Serrano Ham, New Potato, Broccoli, Roast Jus (D)(SD)

Vegan Potato Gnocchi – Wild Mushroom, Garlic and Black Truffle Sauce - VEGAN (CE)

-Dessert-

Home Made Cheesecake of the Day (CE) (D) (SD)

Muscle Bakery Vegan Torte (GF) (VEGAN)

Sticky Toffee Pudding – Caramel Sauce, Vanilla Ice Cream. (CE) (E) (D)

Eton Mess - Mixed Berry, Meringue, Cream, Strawberry Ice Cream (D) (E)

10% Service Charge Applies

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

Should you wish for us to decorate your table or the room in advance of your arrival, please contact us for a quote.

Allergen Information available upon request

Please inform our team of any dietary requirements or allergies at all stages of ordering.

10% Service charge applies. All tips and service charges go to our Team Members