

**Wedding Menu 1**

**£45.00 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-

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

Hummus– Chargrilled Flatbread, Pomegranate Molasses (VEGAN)

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-

Crispy Pork Belly – Potato Terrine, Creamy Grain Mustard and Cider Sauce, Broccoli (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, Potato Terrine, Seasonal Vegetables, Roast Jus (D)(SD)

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

-Dessert-

Home Made Strawberry Cheesecake (CE) (D) (SD)

Vegan Chocolate Mousse (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*

*Option to add ½ bottle Faustino VII White or Red Wine £7.00pp*

*'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