

WEDDING MENU

Champagne Package

From £119.00 per person

Welcome drink (Champagne), a selection of eight canapes, three course meal, half a bottle of premium wine per person, a glass of Champagne to toast and tea & coffee. Please choose a maximum of three food options from each course.

Canapes on arrival

Please choose two cold and two hot items from the canape selection menu

Starters

Rillette of blue swimmer crab and apple

Dill, citrus and shaved fennel salad

Duck breast glazed with sichuan pepper and honey

Mache, confit button onions and dijonnaise mustard

Chicken liver parfait

Toasted brioche, fine green beans and truffle dressing

Goats cheese panna cotta (v)

Main courses

Herb crusted beef fillet

Celeriac puree, glazed baby carrots, romanesco cauliflower and burgundy jus

Fillet of cod

Sauté potatoes, wilted spinach and tomato béarnaise with micro herb salad

Corn fed chicken

Puy lentil fricassee, confit garlic cherry tomato salsa and soft herbs

Butternut cannelloni (v)

Butternut, spinach, pine nuts with a tomato fondue and brioche crumbs

Desserts

Raspberry jaconde torte

Chocolate crumble, pistachio crisp and marinated berries

Pecan and cranberry tart

Caramel sauce and crème brule ice cream

Vanilla millefeuille

Sliced exotic fruit with raspberry sorbet

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Tea, coffee and petit fours

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Canape Menu

Cold canapes

- Smoked salmon, crème fraiche and dill pancake
- Hot smoked salmon tartar on rye bread
- Salmon gravalax with sweet mustard dressing on blini
- Smoked mackerel with cucumber and horseradish cream
- Norwegian prawn cocktail on brown bread crouton
- Watermelon, feta and mint (v)
- Parma ham and melon
- Bruschetta (v)
- Foie gras on brioche with truffle green beans
- Caramelised goats cheese with black fig and red onion jam (v)
- Grilled haloumi with roasted red pepper and pesto (v)
- Cherry tomato and baby mozzarella with pesto (v)

Hot canapes

- Lamb kofta with tahini dip
- Chicken satay with coconut and peanut sauce
- Vegetable spring rolls with sweet chilli sauce
- Duck spring rolls with hoi sin sauce
- Crumbed prawns with plum sauce
- Coconut prawns with green Thai curry sauce
- Onion bhaji with coriander, mint and yoghurt dressing
- Potato samosa with mango chutney
- Tempura vegetables with wasabi soy (v)
- Cod goujons with tartar sauce
- Gruyere cheese and pancetta quiche
- Butternut squash, red onion and goats cheese tart (v)
- Wild mushroom vol-au-vent with baby spinach and parmesan (v)