

WEDDING MENU

Premium Package

From £89.00 per person

Welcome drink (Prosecco), a selection of four canapes, three course meal, half a bottle of wine per person and tea & coffee. Please choose a maximum of two food options from each course.

Canapes on arrival

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

Starters

Ragstone goats cheese and fig (v)

Beetroot and onion jam with baby watercress

Shaved parma ham

Grilled asparagus, confit red onion and parmesan cheese

Hot smoked salmon tartar

Main courses

Corn fed chicken breast

Crushed new potato, sautéed wild mushroom, asparagus and jus

Rack of lamb

Phinouse potato, French bean, artichoke with cherry tomato and black olive

Seared sea bass

Spinach, potato rosti, baby leek and lemon butter sauce

Wild mushroom risotto (v)

Asparagus, spinach, shallots with truffle cream

Desserts

Chocolate millefeuille

Poached baby pears

Honeycomb cheese cake

Salted caramel popcorn and cranberry sauce

Roast apricot and almond tart

Coconut ice cream

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)