



Wedding
Spring/Summer 2021 Menu

Treacle and black pepper home-cured salmon with fennel and dill remoulade (df/gf)

BBQ rare beef bavette steak with Thai spicy salad (df/gf)

Asparagus, green bean and pea panzanella - almond and lemon pesto (vegan)

Roasted aubergine and tahini yoghurt with pickled beetroot, dill and spicy seeds (v/gf)

Mini chicken kiev with tarragon garlic butter and pickles

Burrata and Heritage tomato salad - Bloody Mary dressing (v)

Glazed beef short rib, gratin dauphinois, oxtail croquette and spring greens

Moroccan spiced hake with braised chickpeas, preserved lemon and dill yoghurt (gf)

Slow roast duck ballotine, potato and chard cake, spring greens - cherry ketchup
(gf/df)

Slow roast lamb shoulder with braised gem lettuce, peas, beans and lemon ricotta (gf)

Pearl barley risotto with summer squash, wild mushrooms and truffle (vegan)

Courgette, red onion and feta fritters with pea and butterbean mash, herb salad (v/gf)

White chocolate and raspberry tart with mascarpone cream

Lemon posset with summer berries and champagne jelly (gf)

Chilled coconut rice pudding with mango and passionfruit (vegan/gf)

Dark chocolate torte with salted caramel and mascarpone cream

Ask us about allergens