



# Signature Wedding Menu

£135 per person

## Canapés

A seasonal selection of six refined canapes per guest on arrival.

*Please select three options from each section (Starters, Mains, Desserts) for your guests to choose from.*

*Dietary key: (v) vegetarian - (vg) vegan - (vgo) vegan option available.*

## Starters

### Heirloom Tomato Consommé (vg)

Basil Oil, Kalamata Olive Crumb, Sourdough Tuile

### Shellfish Cocktail

Native White Crab, King Prawns, Smoked Salmon, Citrus Cocktail Dressing, Pickled Cucumber, Toasted Brioche

### Pressed Lamb Shoulder & Foie Gras Terrine

Aubergine Caviar, Mint Gel, Pea and Shallot Salsa, Sourdough Toast

### Nori-Cured Salmon

Yuzu-pickled Cucumber, Tapioca Crisp, Buttermilk and Coriander Beurre Blanc, Wakame

### Beef Fillet Carpaccio

Pickled Wild Mushrooms, Truffle Aioli, Aged Parmesan Crisp, Caper Berries

### Hand-Dived Scallops

Ham Hock Croquette, Pea Velouté, Apple and Fennel Salsa, Sea Herbs

### Smoked Guernsey Cheddar Souffle (v)

Pickled Pear, Hazelnut Salad, Vegetarian Parmesan

### Rosary Ash Goat's Cheese Tart (v)

Caramelised Onion, Beetroot Carpaccio, Watercress, Toasted Walnuts



## *Mains*

### **Pumpkin & Sage Tortelloni (vgo)**

Roasted Pumpkin Puree, Broccolini, Goat's Cheese Mousse,  
Pumpkin Seed Praline, Vegetarian Parmesan

### **Native Lobster**

Tarragon-lemon Beurre Blanc, Charred Baby Gem, New Potatoes, Bisque Reduction

### **Dry-Aged Beef Wellington**

Confit Garlic Pomme Puree, Glazed Heritage Carrots, Baby Spinach, Red Wine Jus

### **Roasted Monkfish Loin**

Lobster and potato croquette, lemongrass squash puree, Samphire, Coconut-lime Velouté, Dill Oil

### **Herb-Crusted Rack of Lamb**

Potato Terrine, Roasted Baby Carrots, Cavolo Nero, Rosemary Jus

### **Aged Beef Fillet**

Ox Cheek Croquette, Potato and Truffle Puree, Fine Beans, Shallot Jus

### **Sea Bass Fillet**

Confit Garlic Gnocchi, Cauliflower Puree, Girolle Mushrooms, Sea Herbs, Caviar Beurre Blanc

### **Tomato & Red Onion Tarte Tatin (v)**

Burrata, Basil Pesto, Rocket and Pine Nut Salad, Crispy Basil

## *Desserts*

### **Warm Valrhona Chocolate Fondant**

Amarena Cherry, Almond Praline, Vanilla Bean Ice Cream

### **Blackberry & Elderflower Parfait Roll**

Green Apple Tapioca, Cinnamon Tuile, Yoghurt Mousse

### **Coconut Rice Arancini**

Passion Fruit Syrup, Roasted Pineapple, Mango Mousse, Exotic Fruit salsa

### **Artisan Cheese Selection**

Crackers, Chutney, Celery, Grapes

### **Homemade Ice Creams & Sorbets (vgo)**



# Classic Wedding Menu

£110 per person

## Canapés

A seasonal selection of six refined canapes per guest on arrival.

*Please select three options from each section (Starters, Mains, Desserts) for your guests to choose from.*

*Dietary key: (v) vegetarian - (vg) vegan - (vgo) vegan option available.*

## Starters

### Roasted Butternut Squash Velouté (vg)

White Miso, Pumpkin Tortelloni, Crispy Sage

### Yorkshire Blue Cheese Souffle (v)

Pickled Apple and Celery, Toasted Walnuts, Watercress, Vegetarian Parmesan

### Pan-Fried Scallops

Black Pudding Crumb, Cauliflower Puree, Pickled Cauliflower, Curry Leaf Oil, Sea Herbs

### Confit Duck & Pistachio Terrine

Spiced Plum Chutney, Pistachio Brittle, Sourdough Toast

### Smoked Mackerel Pate

Torched Mackerel, Cucumber Ribbons, Horseradish Cream, Dill Oil, Rye Toast

### Heritage Tomato Carpaccio (v)

Mozzarella, Pesto Dressing, Pine Nuts, Garlic Croutons, Crispy Basil *(add Prosciutto)*

### Chicken & Ham Hock Terrine

Chorizo Mayo, Pickled Fennel Salad, Sourdough Toast



## *Mains*

### **Corn-Fed Chicken Breast**

Confit Leg Croquette, Herb Mash, Fine Beans, Woodland Mushroom Jus

### **Dry-Aged Beef Fillet**

Beer-battered Onion Ring, Potato Terrine, Spinach, Wild Mushrooms, Red Wine Jus

### **Pan-Fried Sea Bass Fillet**

Crab and Dill Fishcake, Pea Puree, Pea, Shallot and Fennel Salad, Lemon Butter Sauce

### **Guernsey Cheddar Potato Gnocchi (v)**

Carrot and Orange Puree, Roasted Baby Carrots, Spinach, Toasted Hazelnuts,  
Vegetarian Parmesan

### **Roasted Cauliflower Steak (vgo)**

Smoked Aubergine Puree, Golden Raisins, Caper Berries, Toasted Pine Nuts, Feta,  
Herb Chimichurri

### **Roast Rack of Lamb**

Caponata, Roasted Red Pepper Puree, Confit New Potatoes, Jus

### **Turbot Fillet**

Hasselback Potatoes, Courgette, Samphire, Mussels, Chive Beurre Blanc

## *Desserts*

### **Coffee Creme Brulée**

Vanilla Cream, Custard Doughnut, Milk Foam

### **Apple & Pear Crumble**

Pickled Blackberry Puree, Vanilla Iced Roll, Custard Ice Cream

### **Chocolate Brownie**

Tonka Bean Whipped Ganache, Chocolate Raisins, Beetroot Ice Cream

### **Artisan Cheese Selection**

Crackers, Chutney, Celery, Grapes

### **Homemade Ice Creams & Sorbets (vgo)**