



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

A discretionary 10% service charge will be added to the final bill. Thank you for supporting our team.



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)