



## **WEDDING MENU CHOICES SAMPLE**

### **Starters**

Beetroot and goats' cheese ravioli, roasted golden beetroot and walnut butter (V)

Foraged Wild mushroom soufflé glazed with Camembert, hazelnut dressing and mizuna (V)

Smoked trout fillet, horseradish panna cotta, cucumber ribbons and watercress

Venison loin carpaccio with pear and juniper chutney, rocket and caper berries

Roast pumpkin, chicory and cob nut salad with pickled shallot and ewe's milk cheese (V)

Cumin spiced king scallops with cauliflower purée, roasted cauliflower cous cous and light  
chilli oil

Onion and cider soup finished with Gruyère and thyme dumplings (V)

Locally caught Pheasant and orange terrine with apple and fig chutney and crisp brioche

Butternut squash, caramelised red onion and Tallegio risotto with roasted squash seeds  
and baby coriander (V)

## **Main Courses**

Slow cooked pork belly on a potato and apple rösti with black pudding bon bons and sage infused gravy

Monkfish tail in a basil, lemon and sorrel crumb, saffron potato fondant and roast vine tomato purée

Sweet potato, courgette and grilled Halloumi tower with red pesto sauce (V)

Lamb 'two ways' – confit lamb shank shepherd's pie with buttery mash

and rack of lamb cutlet with redcurrant jus

Wild mushroom, chestnut and sage risotto, rocket pesto oil and root vegetable crisps (V)

Saddle of local venison with celeriac fondant, creamed salsify, rich blackberry jus and game chips (£2 supplement)

Roast free range chicken breast with autumn vegetable and white bean cassoulet,

fondant potato and crispy leeks

Lemon sole fillet filled with baby spinach and griddled courgette on crushed new potatoes

with moules marinière sauce

Sirloin of British beef with pumpkin purée, dauphinoise potatoes, beer gravy and crispy parsnips

Roast breast of guinea fowl with sautéed kale, shallot purée, Chateau potatoes and thyme gravy

## **Desserts**

Chilled vanilla risotto, poached pear William and blackberry sauce

Roasted fig bakewell tart, dark chocolate sauce and clotted cream ice cream

Warm honey and almond cake with whisky parfait and oat crumble

Tonka bean panna cotta with white chocolate cream, orange sherbet and orange macaron

Baked apple and hazelnut cheesecake, blackcurrant jam and hazelnut mascarpone

Elderflower and blackberry jelly, lemon verbena sorbet and shortbread crumble

‘Jaffa cake’ délice with chocolate soil and orange syrup

Hot chocolate and coffee fondant, pistachio ice cream and mocha sauce

## **Coffee and petits fours**