

Canapé Menu

£2.95 per canapé • Choose 3 options Recommended 3 per person • Minimum order 30 per option Pre-orders to be returned no later than 1 month prior to wedding V vegetarian | VG vegan | GF gluten free

'Nduja Sausage Roll apple, fennel seed

Beetroot Arancini whipped feta, tarragon V | VG & GF options available

Cauliflower Wings curried mayonnaise VG, GF

Leek & Saffron Tartlet **V**

Goats Cheese Crostini onion jam V

Ox Cheek Croquette miso mayonnaise

White Crab Toast Marie Rose sauce

Honey-Glazed Devils on Horseback **GF**

Battered Cod Bites Old Bay mayonnaise

Please note:



Wedding Breakfast Menu

£40 per head • Choose 3 of each course Pre-orders to be returned no later than 1 month prior to wedding V vegetarian | VG vegan | GF gluten free

To Start

Smoked Ham & Leek Terrine house pickles, buttered sourdough **GF option available**

Iberico Chorizo Croquettes garlic aioli

Pressed Ox Cheek pickled onion, parmesan croutons **GF option available**

Seared Mackerel horseradish cream, celeriac, apple GF

Smoked Haddock Fishcake saffron mayonnaise **GF option available**

Tiger Prawn Brochette thousand island dressing **GF**

Beetroot & Goats Cheese Salad candied walnuts, brown butter vinaigrette V, GF

Sweetcorn & Potato Soup spiced croutons, coriander V | VG and GF options available

Tempura Vegetables sweet soy dip VG, GF

Please note:



Wedding Breakfast Menu

To Follow

Braised Pork Belly chorizo & white bean ragu, pangritata **GF option available**

Bavette Steak peppercorn sauce, watercress & shallot salad, fries **GF**

Coq au Vin pancetta, baby onions, button mushrooms & tenderstem broccoli

Roast Cod Loin curried lentils, carrot pureé, crispy shallots **GF**

Warm Smoked Hake & Chorizo Salad peas, potatoes, boiled egg, yoghurt & herb dressing **GF**

Roast Plaice sauteed potatoes, brown shrimp butter GF

Chili-Glazed Aubergine satay sauce, basmati rice VG, GF

Ricotta Dumplings tomato, courgette & basil ragu V | GF option available

Butternut Squash & Spinach Lasagna **VG**

Please note:



Wedding Breakfast Menu

To Finish

Peanut Chocolate Brownie vanilla ice cream V, GF

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce V

Passionfruit Custard Tart raspberry sorbet V

Lemon Posset poppy seed shortbread V | **GF option available**

White Chocolate Cheesecake caramelised biscuit ice cream V | **GF option available**

Dark Chocolate Tart fruit compote VG, GF

Artisan Cheese Selection +£2.50 supp. crackers, chutney, grapes V option available - please note that some cheeses may contain animal rennet and so "vegetarian" must be specified.

Please note:



£30 per head • Choose 3 of each course Pre-orders to be returned no later than 1 month prior to wedding V vegetarian | VG vegan | GF gluten free

Starters

Served with a selection of bread

Ox Cheek Ragu Nachos mojo salsa, smoked cheddar cheese

Bean Chilli Nachos bean chilli, sweetcorn salsa, smoked cheddar cheese **V | VG option available**

Smoked Salmon mustard & dill sauce **GF option available**

Charcuterie Platter prosciutto, Napoli salami, lomu, pickles **GF option available**

BBQ Chicken Wings fresh chilli & coriander **GF**

Handmade Flatbreads romesco sauce, roast tomato, pickled red onion VG

Ploughmans sausage roll, maple glazed ham, cheddar cheese, pickles

Antipasti roast peppers, charred artichokes, grilled courgette, marinated feta **GF | VG option available**

Please note:



Mains

Whole Roast Pork Loin crackling, caramelised apples, mustard sauce **GF**

Roast Dry-Aged Beef Sirloin +£3.00 supp. fries, peppercorn sauce **GF**

Tarragon Roast Chicken Thighs Caesar salad, anchovies, croutons, crispy prosciutto **GF option available**

Smoked Haddock, Salmon & Mussel Fish Pie shaved fennel & caper salad

Confit Duck Legs hummus, roast onion, orange & fennel salad **GF**

Sweetcorn Fritters & Tempura Vegetables honey & soy dip VG, GF

Sticky Sesame Pork Ribs chorizo mayonnaise GF

Lamb Koftas tzatziki, apple & red cabbage slaw **GF**

Please note:



Harissa-Glazed Fish Kebabs tomato, pomegranate & preserved lemon salad **GF**

Chili-Glazed Aubergine satay sauce, basmati rice VG, GF

Butternut Squash & Spinach Lasagna V | VG option available



Sides

Garlic & Rosemary Focaccia VG

Greek Salad **V, GF**

Couscous & Chickpea Salad **VG**

Pickled Onion Rings VG

Roast Hispi Cabbage VG, GF

Crispy Potato Chunks & Aioli V, GF | VG option available

Green Beans & Balsamic Onions VG, GF

Sweet Potato & Bacon Salad **GF**

Skin-On Fries VG, GF

Please note:

Where dietary options are available, these must be requested in advance. All dishes of this option will be served as per the dietary requirements.



Evening Bites Menu

£12.50 per head Pre-orders to be returned no later than 1 month prior to wedding V vegetarian | VG vegan | GF gluten free

Pizza Selection Fresh from our bespoke pizza oven on the terrace **V and VG options provided**

In addition, pick two of the following:

Dry-Cured Bacon Baps wholegrain mustard, rocket

Seared Mackerel Fillet Baps *tartar sauce, baby gem lettuce*

Cones of Mini Fish & Chips

Cones of Chilli Bean Fries **VG, GF**

Cheeseburger Sliders tomato relish **GF option available**

Onion Bhaji Slider mango chutney VG | GF option available