



You may choose one or two starters, main courses and desserts to create your menu. Should you wish to serve a specific dish not detailed on the menus outlined, or have any dietary requirements, our chefs will be happy to develop a customised menu for you.

### STARTERS

Soup of the day served with a home-made roll and butter (GF\*)

Platter of seasonal melon served with parma ham and a balsamic glaze (GF)

Thai salmon fishcake with dressed leaves and a sweet chilli and lime dressing (GF)

Creamy garlic mushroom pot with a Wensleydale cheese crust (GF\*)

Smooth chicken liver pâté and fruit chutney served on a brioche croute (GF\*)

Prawn and bloody Mary cocktail, dressed leaves and brown bread (GF\*)

Confit of duck, smoked bacon and sweet chilli sauce served on dressed rocket (GF)

Trio of salmon; smoked salmon mousse, cold poached salmon roundels and smoked salmon rosette served with dressed leaves (GF)

Carpaccio of peppered beef with a lamb's lettuce dressing and red onion marmalade (GF) (£3 per person supplement)

### VEGETARIAN MAIN COURSES

Wild mushroom risotto topped with fresh herbs (GF)

## Wedding Breakfast Menu

Pear and blue cheese tart served with a dressed salad

Tagliatelle pasta tossed in a sun-dried tomato, olive and feta sauce (GF)

Broccoli and brie puff pastry parcel served with a tomato and herb sauce

Baked nut crusted goat's cheese served with buttered new potatoes and a beetroot, orange and watercress salad

Triple cheese and onion pie served with a dressed salad

### MAIN COURSES

Chicken breast wrapped in bacon served with fondant potato and a creamy white wine and wild mushroom sauce (GF)

Trio of Jackson's sausages, creamy mashed potato and caramelised onion gravy (GF)

Baked hake, crushed new potatoes, pea purée and pea shoots (GF)

Roast pork or toffee glazed gammon, salted caramel apple sauce, Yorkshire pudding, roast potatoes and a rich jus (GF\*)

Oven baked cod loin and wild mushroom risotto drizzled with white truffle oil and parmesan shavings (GF)

Slow roasted belly pork with

creamy mashed potato, cider gravy and apple purée (GF)

Braised shoulder of lamb, creamy mashed potato and redcurrant jus (GF\*) (£5 per person supplement)

Roast sirloin of beef, Yorkshire pudding, duck fat roast potatoes and a rich jus (GF\*) (£5 per person supplement)

Fillet of sea bass served on cherry tomato fondue with fondant potatoes (GF) (£5 per person supplement)

Roast saddle of venison, champ mashed potatoes, dark cherry tartlet and a port wine reduction (GF\*) (£5 per person supplement)

**All main courses are served with a sharing platter of seasonal vegetables**

### INTERMEDIATE COURSE

Add an intermediate course of sorbet or soup for £3.00 per person (GF)

### CHEESE COURSE

Treat your guests to a cheese board with a selection of three cheeses, biscuits and chutney for £7.95 per person (GF\*)

**Should you wish to have a cheese cake for your wedding, please speak to your**

**wedding coordinator who will provide a price based on your requirements.**

### DESSERTS

Sticky toffee pudding, butterscotch sauce and cream (GF\*)

'Keeper's mess; seasonal berries bound with crème chantilly and meringue pieces (GF)

Blueberry crème brûlée served with home-made lavender and lemon shortbread (GF\*)

Glazed lemon tart served with a berry compote

Chocolate brownie, vanilla ice cream and a rich chocolate sauce (GF\*)

Vanilla panna cotta with stewed fruits (GF)

Rich chocolate tart served with a berry compote

Fresh fruit salad laced with malibu, served with a brandy snap basket (GF\*)

Dessert assiette; chocolate brownie, lemon tart and strawberry pavlova

### TO FINISH

Freshly brewed filter coffee, tea and truffles

# Wedding Breakfast Drinks

Each of your guests will be served half a bottle of wine or a bottle of beer during your wedding breakfast. You may choose from the following selection:

## WHITE

Pinot Grigio

Sauvignon Blanc

Chardonnay

## ROSE

White Zinfandel Rose

Pinot Grigio Blush

## RED

Merlot

Shiraz

Malbec

## BOTTLED BEER

Corona

Peroni

Wainwrights

Alternative upgrades are available, please peruse our full wine list, or should you have a specific request, please speak to your wedding coordinator.

