

WEDDING

Menu

Starters

Duck Liver Parfait, Apple & Ale Chutney with Graftons Homemade Bread

Galia Melon, Strawberry Coulis, Prosecco

Parma Ham, Torn Mozzarella, Basil Oil, Tomato Salad & Croutons

Baked Field Mushroom with a Gruyere & Pancetta Crust (GF)

Salmon & Spring Onion Fishcakes with Sweet Chilli Dressing

Garlic Mushroom on Brioche with Crispy Sage (V)

Goats Cheese, Red Pepper & Thyme Tart with Watercress & Rocket Dressing (V)

Prawn Cocktail, Mary Rose & Iceberg Lettuce with Graftons Homemade Bread

Smoked Chicken & Pear Salad topped with Toasted Pine Nuts & Pancetta (GF,DF)

Caramelised Goats Cheese Salad with Honey Dressing & Onion Chutney (GF,V)

Chicken & Sweetcorn Fritter with Tomato Salsa & Mint Yogurt Dressing (GF)

Smoked Salmon & Dill Mousse, served with Cucumber, & Dill Oil

Soup Starters

Hot Bloody Mary (GF)

Sweet Potato & Chilli (GF)

Tomato & Basil (GF)

Pea & Ham (GF)

Leek & Potato (GF)

All served with Graftons Homemade Bread



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Menu

Mains

Daube of Beef, Thyme & Roasted Shallot Mash with a Red Wine Jus (GF)

Sirloin of Beef, Potato Gratin, Watercress (GF) *£4 supplement fee per person*

Beef Wellington, Roasted Garlic, Thyme & Truffle Mash *£12 supplement fee per person*

Oven Baked Salmon, Basil Mash with Sauce Vierge (GF)

Roasted Fillet of Salmon, Crushed New Potatoes with a Chive Sauce (GF)

Citrus Marinated Cod, Caper Dressing, Roasted New Potatoes & Watercress (GF)

Traditional Roast Chicken Breast with Sage & Onion Stuffing, Roast Potatoes, Bacon Wrapped Chipolata

Tarragon Stuffed Chicken Breast with Brandy Cream Sauce & Fondant Potato

Herb Buttered Stuffed Chicken Breast, Roast New Potatoes with White Wine Cream Sauce (GF)

Slow Roasted Pork Belly. Cider Jus, Potato Dauphinoise & Crackling (GF)

Roast Pork Loin Marinated in a Honey & Dijon Mustard Sauce, Fondant, Crackling (GF)

Roast Lamb Shoulder with a Mint Crumb, Fondant Potato & Red Wine Jus

Cumberland Sausages, Mustard Mash & Served with Rich Onion Gravy (GF)

All served with seasonal vegetables



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Desserts

Salted Caramel Tart with Caramel Sauce & Vanilla Ice Cream

Vanilla Panna Cotta & Strawberry Jelly (GF)

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Tarte Au Citron with Orange Clotted Cream

Crème Brulee with Fresh Raspberries & Shortbread

Bread & Butter Pudding with Crème Anglaise

Vanilla Cheesecake with Macerated Strawberries

Frangipane Tart, Honey Roasted Pears with Vanilla Ice Cream

Seasonal Fruit Crumble with Creme Anglaise

Christmas Pudding Cheesecake with Mulled Wine Syrup *(Seasonal)*

Pain Au Chocolate & Orange Pudding with Crème Anglaise

Milk & White Chocolate Mousse with Honeycomb Ice Cream (GF)

Chocolate Brownie with Vanilla Ice Cream, Chocolate Crumb

Baileys & White Chocolate Cheesecake with Frozen Raspberries

Dark Chocolate Tart with Orange Ice Cream

Milk & White Chocolate Marbled Cheesecake with a Chocolate Crumb

Hand Selection of British Cheese, Crackers, Chutney £9.50 Per Head / £90 Per Table



WEDDING

Vegan Menu

Starters

Vegetable Pakoras, Tomato And Onion Salad with a Sweet Chilli Dressing (GF)

Beetroot, Courgette Carpaccio with a Lemon Dressing (GF)

Roasted Root Vegetable Salad, Crushed Walnuts & Basil Oil

Baked Flat Mushrooms & Mozzarella

Mains

Soy & Miso Aubergine with Spring Onion & Soy Rice Salad (GF)

Roasted Cauliflower Steak, White Bean Mash, Pesto (GF)

Squash, Mushroom & Puy Lentil Lasagne

Leek, Onion, Garlic & Mozzarella Filo Parcel with Basil Oil

Desserts

Roasted Pineapple with Orange Sauce & a Mango Sorbet (GF)

Coconut Rice Pudding with a Fruit Compote (GF)

Chocolate Brownie, Chocolate Crumb with Vanilla Ice Cream (GF)

Banana & Date Pudding, Caramel Sauce with Vanilla Ice Cream (GF)



WEDDING

Children's Menu

Starters

Crunchy Vegetables with Dips (GF)

Melon & Strawberry Medley (GF)

Cheesy Garlic Bread & Tomato Ketchup

Tomato Soup served with Graftons Homemade Bread

Mains

Creamy Pea & Sweetcorn Macaroni Cheese

Roast Chicken. Gravy. Roast Potatoes (GF)

Local Sausages & Mashed Potato

Homemade Chicken Goujons & Potato Wedges

Dessert

Warm Chocolate Brownie & Vanilla Ice Cream

Vanilla Ice Cream & Strawberry Sauce (GF)

Fresh Fruit Salad (GF)

