



Wedding Breakfast Menu

Included in your price is a set menu, consisting of one starter, one main course & one dessert on behalf of the entire party, with the exception of any dietary requirements.

Menu

Pigeon

Pigeon breast, chorizo jam, corn puree, apple, sweet pickled fennel

Pork

Pork shoulder, cheek & shitake mushroom ballotine, pickled onion, rhubarb and black pudding and almond crumb

Mackerel

Torched mackerel, beetroot & raspberry gel, heritage beetroot, buttermilk

Sea Trout

Soy & treacle cured sea trout, cucumber, watermelon radish, wasabi emulsion

Crab (*£8.00 supplement per person*)

Picked crab with pickled kohlrabi, dill emulsion, brown crab crisp

Tomato (ve)

Heirloom tomato, mojo sauce, burrata, tomato water gel

Courgette (ve)

Charred courgette, marinated courgette ribbons, lovage mayo, pickled wild mushroom, raw mushroom

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Lamb

Lamb rump, lamb shoulder stuffed spinach, broccoli puree, sprouting broccoli, globe artichoke, masala jus

Duck

Glazed duck breast, dukkha leg tart, compressed peach, carrot puree, braised carrot, black cabbage, duck spice

Chicken

Chicken breast, cauliflower puree, heritage cauliflower, chicken thigh kiev, savoy cabbage

Beef (*£12.00 supplement per person*)

Beef fillet, beef shin, burnt onion puree, onion powder, roscoff, turnips, charred spring onions

Stone Bass

Stone bass fillet, Crab bon bon, brown shrimp & caper cream sauce, leek top oil, baby leeks, leek puree

Turbot (*£12.00 supplement per person*)

Turbot fillet, Crispy serrano, courgette, asparagus, peas & beans, wild garlic pistou

Mushroom (ve)

King oyster mushroom scallops with lentil dahl, mushroom pakora, mango puree, carrot & vadouvan granola

Tofu (ve)

Crispy tofu, charred cucumber, pumpkin seed satay, soy roasted pumpkin seed, bok choy & lime gel

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Strawberry Tart (*can be PB and GF*)

Vanilla cream, champagne sponge, strawberry mousse

Passion Fruit & Chocolate (GF)

Honey & yogurt parfait, cocoa nib tuille, passion fruit meringue

Clementine Mille-Feuille (*£5.00 supplement per person*)

Blood orange gel, fresh mandarin, black sesame ice-cream

Mirabelle Plum Mousse (*can be GF*)

Plum sorbet, white chocolate & basil whipped ganache

Matcha Opera Cake (*can be PB*)

Tonka bean mousse, caramelia cremeux, raspberry sorbet

Cheese (*£3.50 supplement per person*)

A selection of British cheese, homemade crackers, chutneys

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Tea, Coffee & Petit Fours

Extra Touches...

Canapés

Jerusalem artichoke, smoked sour cream, yeast crumb
Feta mousse cone with blood orange gel
Pea & mint gougere
Tempura prawns with ponzu mayonnaise
Salmon tartare tart with keta caviar
BBQ pork belly, herb crumb with oregano emulsion
Confit chicken Caesar ballotine
Duck liver mousse, cherry glaze, spiced sable

**£15.00 per person for a selection of 3 or
£20.00 per person for a selection of 5**

Luxury Canapé Menu

Truffle cracker with truffle cream cheese & wild mushrooms
Crab tart, lime dill & cucumber
Satay quail skewer
Carrot financier, goat's cheese, pickled carrot & hazelnut
Lobster burger with nduja emulsion

£27.50 per person for a selection of 5

Amuse Bouche

Doughnut

Chicken liver parfait doughnut, fig

Lobster (*£6.00 supplement per person*)

Tempura lobster, lobster emulsion, pickled fennel

Salmon

Salmon mi cuit with black radish & passion fruit curd

Cauliflower (ve)

Cauliflower & ras el hanout veloute with chive oil

Beetroot (ve)

Beetroot pannacotta with apple jelly & apple in herb oil

£6.00 per person

Palette Cleansers

Ridgeview & raspberry

Raspberry & Ridgeview sorbet, freeze dried raspberries

Mint chocolate chip & lemon

Mint chocolate chip gelato, lemon ice

Pineapple & coconut

Pineapple sorbet, coconut cream

£4.00 per person

Cheese boards

A selection of English cheeses, served with a variety of crackers and chutneys

£90 per board, suitable for a maximum of 10 guests