

Wedding Reception Set Menu A

Soup of the day, crusty bread
Beetroot, pistachio, stilton, cherry tomato & crouton salad
Scottish smoked salmon, capers, leaves, brown bread & butter
Pork & chicken liver farmhouse terrine, red onion marmalade & toast

Goats cheese en croute salad, roasted pepper, black olives, pesto salad
Egg tagliatelle, wild mushroom, spinach, blue cheese & cream sauce
Tuna steak, herb new potatoes, spinach, tomato salsa
Salmon fillet, citrus risotto balls, spinach, carrot puree & olive tapenade
Roast Barbary duck breast, Dauphinoise potatoes, wilted greens, peppercorn sauce
Free range Farm pork chop, black pudding, mash, savoy cabbage, cider mustard jus

Tiramisu, coffee & Tia Maria soaked sponge fingers, mascarpone cream
Bramley apple & cinnamon crumble, spiced ginger ice cream
Sticky toffee & date pudding, vanilla ice cream

£24.95 for 3 courses per head

£19.95 for 2 courses per head

Wedding Reception Set Menu B

Soup of the day
Beetroot, pistachio, stilton, cherry tomato & crouton salad
Pork & chicken liver farmhouse terrine, red onion marmalade & toast

Root vegetable & cream short crust pie, mash, seasonal vegetables
Crayfish, prawn & baby gem salad, seafood sauce
Butchers choice sausages, mash, caramelised red onions, red wine sauce
Steak & ale short crust pie, mash, seasonal vegetables
Egg tagliatelle, salmon, spinach & cream

Tiramisu, coffee & Tia Maria soaked sponge fingers, mascarpone cream
Bramley apple & cinnamon crumble, spiced ginger ice cream
Selection of ice cream

£21.95 for 3 courses per head

£17.50 for 2 courses per head

12.5% discretionary service charge will be added to your bill when you receive table service