



2019 Wedding Sit Down Menu

Choose one starter and main plus one vegan/vegetarian alternative, plus one dessert

Two courses £30 / Three courses £35

Starters

Celeriac, Hazelnut & Apple Soup (vg)

Roasted Butternut Squash & Carrot Soup, Chilli Oil (vg)

Charred English Courgettes, Hummus Dressing & Rapeseed Oil Breadcrumbs (vg)

Jerusalem Artichoke Soup, Truffle Cream (v)

Endive, Poached Pear, Stilton & Walnut Salad, House Dressing (v)

Cream of Leek & Lincolnshire Poached Cheddar Tart, Baby Watercress, Dressed Leaves (v)

Smoked Mackerel Pate, Pickled Cucumber, Toasted Sourdough

Pulled Ham Hock, Caramelised Onion, Toasted Sourdough

Hot Smoked Salmon, Potato, Capers, Lemon Crème Fraiche

Buttermilk Fried Chicken, Ranch Dip, Hot Sauce

Mains

Roasted Mediterranean Vegetables, Crispy Spiced Chickpeas (vg)

Root Vegetable, Spiced Butternut Squash & Chickpea Stew, Mint & Coriander Giant Couscous (vg)

Stuffed Acorn Squash with Quinoa, Spinach, Roast Potatoes, Braised Red Cabbage, Roasted Onion Gravy (vg)

Butternut Squash & Mushroom Wellington, Roasted Potatoes, Seasonal Vegetables, Stilton Sauce (v)

Roasted Cod Fillet, Buttered Kale, Sautéed Potatoes, Samphire & Caper Sauce

Corn-fed Chicken Breast, Dauphinoise Potatoes, Buttered Seasonal Greens, Red Wine Gravy

Duck Leg Confit, Garlic & Herb Roasted Jersey Royals, Cherry & Brandy Sauce

Traditional Roast Dinner with all the trimmings (Beef, Lamb or Chicken)

Braised Ox Cheeks, Truffle Mash, Seasonal Buttered Greens, Red Wine Gravy

Shepherd's Pie with Celeriac & Parsnip Mash, Buttered Seasonal Greens

Desserts

Apple & Cherry Compote, Cherry Sorbet (vg, gf)

Red Wine Poached Pear, Vegan Chocolate Ice Cream (vg)

Strawberry Eton Mess (v)

Lime Cheesecake (v)

Seasonal Fruit Crumble, Ice Cream or Custard (v)

Sticky Toffee Pudding, Salted Caramel Sauce, Banana Ice Cream (v)

Chocolate & Pistachio Brownie, Vanilla & Clotted Cream Ice Cream (v)

Please order your food at the bar. All our food is prepared and cooked freshly on the premises. Food allergies & intolerances: please speak to our staff about the ingredients in your menu when making your order. Service is not included and all gratuities go directly to the staff serving you.



2019 Wedding Hot Buffet Menu

Choose one hot buffet option plus one vegan/vegetarian alternative, with four salads, plus one dessert

£25 per head

Hot Buffet

Smokey Sweet Potato Chilli, Flame Roasted Tomatoes, Cashew Cream, Basmati Rice (vg, gf)

Root Vegetable, Spiced Butternut Squash & Chickpea Stew (vg)

Pearl Barley, Spelt & Butternut Squash 'Risotto', Truffle Oil, Pistachios (v)

Whole Roasted Salmon with Lemon & Dill

Red Lentil & Spinach Curry, Basmati Rice

Chili Con Carne, Soured Cream, Jalapenos, Basmati Rice

Beef, Ale & Root Vegetable Stew, Mashed Potato

Keralan Chicken Curry, Basmati Rice

Salads

Quinoa, Kale & Avocado Salad (vg)

Roasted Cauliflower, Raisins, Walnuts, Watercress Pesto (vg)

Endive, Poached Pear, Stilton & Walnut Salad (v)

Baby Gem & Pea Shoot Salad (vg, gf)

Tomato, Balsamic & Red Onion Salad (vg)

Mint & Coriander Giant Couscous (vg)

Garlic & Herb Roasted Jersey Royals (v)

New Potato Salad (v)

Dressed Mixed Leaves (vg)

Coleslaw (v)

Desserts

Lime Cheesecake (v)

Seasonal Fruit Crumble, Ice Cream or Custard (v)

Sticky Toffee Pudding, Salted Caramel Sauce, Banana Ice Cream (v)

Chocolate & Pistachio Brownie, Vanilla & Clotted Cream Ice Cream (v)



Evening Finger Buffet

£15 per head

Roasted Red Pepper Hummus, Crudités, Breads (vg)

Butternut Squash, Mushroom & Goats Cheese Crostini (v)

Cream of Leek & Lincolnshire Poached Cheddar Tart (v)

Buttermilk Fried Chicken, Ranch Dip, Hot Sauce

Sausage Rolls with Chilli & Sage

Fat Chips & Curry Sauce (v)

Cheeses

Served with chutneys, biscuits, crackers, apple, celery & grapes

£10 per head

Keens Farmhouse Cheddar

Oxford Blue

Trevarrian Cornish Brie

Applewood Smoked Cheddar