



Classic Wedding Package with Canapes - From £65pp
(Choose one starter, one main & one dessert)
Minimum 50 people

Canapes (pick 3 for your Wedding)

Mac and Cheese Bon-Bons - Caramelized Onion Puree (v)
Celeriac & Pickled Beetroot Tart (v)
Whipped Vegan Feta - Confit Tomato – Sunflower Granola- Crostini (vegan)(gf)
Pumkin Seed Chicken Satay (gf)
Honey & Mustard Glazed Cumberland Sausages
Pulled Beef - Corn Taco – Avocado – Crispy Onions (gf)
Lemon & Black Pepper Crispy Cornish Squid – Wakame Seaweed Mayo
Pollock & Parsley Croquette – Romanesco (n)
Mushroom Tartare – Mushroom Shortbread -Miso Mayonnaise (v)
Miso Salmon Yakitori – Wasabi Mayonnaise (df)(gf)

Starters

Heritage Tomato & Burrata Salad (v)

Basil Seed Dressing – Samphire – Aged Balsamic – Focaccia Croute

Chicken Terrine

Pressed British Chicken & Leek Terrine – Champagne Emulsion – Caviar – Sour
Dough

Beetroot Cured Salmon

Herb & Horseradish Mascarpone – Lemon Fluid Gel – Pumpernickel Crumble

Beef Salad (gf)(n)

Ispini Beef Bresaola – Waldorf Salad



Mains

HG Walter Aged British Sirloin

Yorkshire Pudding – Roasted Thyme & Garlic Potatoes – Carrots – Seasonal Greens
– Bone Marrow Gravy

Supreme of Free-Range Chicken

Sage & Onion Bon-Bon – Fondant Potato – Toffee Squash Puree – Charred Hispi
Cabbage – Red Wine Jus

Deconstructed Fish & Chips

Roasted Cornish Hake – Crispy Confit Potato – Pea Puree – Beer Batter – Warm
Tartare Sauce

Risotto (v)

Roasted Butternut Squash – Ricotta – Sunflower Seed Pesto

Desserts

Sticky Toffee Pudding (v)

Toffee Sauce – Vanilla Ice Cream

Rhubarb Mess (gf)(v)

Poached Yorkshire Rhubarb – Mascarpone Cream – Meringue – Ginger Syrup

Tart(n)(v)

Raspberry & Pistachio Tart – Mascarpone – Chocolate Ganache – Popping Candy

Coconut Panna Cotta (v)(vegan)(gf)

Tropical Fruit Salad

We are able to cater for dietary requirements