



**Classic Wedding Package with Canapes - From £90 per person**  
**Classic Wedding Package without Canapes - From £80 per person**  
*Minimum 50 people*

***Canapes (please choose 4 for your Wedding)***

Mac and Cheese Bon-Bons - Caramelized Onion Puree (v)  
Pea & Mint Mouse Tartlet – Tarragon Crumble – Vegan Parmesan (v)(vegan)  
Whipped Vegan Feta - Confit Tomato – Sunflower Granola- Crostini (vegan)(gf)  
Buttermilk Fried Chicken – Pumpkin seed Sate Dip(gf)  
Honey & Mustard Glazed Cumberland Sausages  
Aged Beef Tartare – Beef Fat Crouton – Crispy Onions – Charcoal Emulsion (df)  
Cured Chalk Farm Trout – Salsa Verdi – Puffed Quinoa  
Pollock & Parsley Croquette – Romanesco (n)  
Mushroom Tartare – Mushroom Shortbread -Miso Mayonnaise (v)  
Miso salmon Yakitori – Wasabi Mayonnaise (df)(gf)  
Beef Cheek Bon-Bons – Beer Mayo  
Ceviche of Cornish Scallop & Crushed Pea Tartlet  
Charred Leek – Whipped British Goats Cheese – Pistachio Crumb Lollipop (v)(gf)  
Thai Crab Cake – Lemon Grass & Ginger Gel  
Roasted Jersey Royal Potatoes – Parmesan Custard – Crispy Bacon – Caviar (gf)  
Vietnamese Vegetable Rice Rolls - Ponzu & Chilli Sambal (gf)(vegan)  
Caramelized Cauliflower Pana Cotta – Green Vegetable Tartare - Salsa Verdi –  
Crostini (vegan)  
Mini Salmon Wellington – Wakame Hollandaise  
Beetroot cured salmon – Yuzu Mayonnaise – Puffed Rice (gf)  
Cured Cornish Mackerel – Mole – Chilli & Tomato Salsa - Taco  
Lobster & Avocado Tart – Pink grapefruit – Dill  
Charcoal Infused Aged Beef Tartare – Sable – Parmesan Custard – Pickled Radish  
Yellow Fin Tuna Tostada - Miso Avocado – Yuzo Crème Fraiche – Pickled Spring  
Onion

**Allergens**

VEGETERIAN (v)-PLANT BASED (pb) - GLUTEN (gl) - NUTS (n) – SULPHUR DIOXIDE (su) - SOYA (so) –  
PEANUTS (pn) MUSTARD (mu)EGGS (Eg) – Milk (mi) – FISH (fi) - MOLLUSCS (mo) – CRUSTACEANS (cr)-  
CELERY (ce) – SESAME (se)



### ***Starters***

#### **Isle of White Tomato Salad (n)(di)(v)**

Peppered Welsh Goats Cheese – Lovage Pesto – Linseed Crisps -

#### **Chicken & Ham Hock (gl)(mi)(eg)**

Pressed British Chicken, Ham Hock Leek & Pea Terrine – Micro Herb & Asparagus Salad Champagne Mayonnaise – Toasted Sour Dough

#### **Ceviche of Soy & Ginger Cured Scottish Salmon (fi)(so)(su)(gl)(cr)**

Cornish Brown Crab Spring Roll – Miso Avocado – Pickled kohlrabi – Vadouvan Oil

#### **Charcoal Infused Aged Flank Beef Tartare (gl)(di)(eg)**

Parmesan Custard – Beef Dripping – Nasturtium – Crispy Capers – Shallots

#### **Griddled Courgettes (pb)(se)(gl)**

Crushed Peas – Pea Shoots – Hummus – Charred Sourdough

### ***Mains***

#### ***Meat***

#### **Aged Feather Blade of Beef “Stew” (mi)(ce)(su)**

Creamed Potato – Wilted Summer Greens – Seasonal Mushrooms – Bone Marrow Gravy

#### **Supreme of Free-Range Cornish Chicken (gl)(ce)(mi)(su)**

Lemon & Sage Creamed Polenta– Cavolo Nero – Courgettes – Sage & Onion Crumble - Olive Oil Split Jus

#### **Hay Roasted Breast of Greedy Carver Duck (ce)(su)**

Duck Fat Crispy Potato Fondant – Herbed Hispi Cabbage – Roasted Celeriac & Carrot – Pomegranate Jus

#### **Duo of Hampshire Pork (gl)(mi)(su)**

Roast Fillet of Pork – Nduja Croquette – Sage Risotto – Candied Squash Puree – Cider & Basil Velouté

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### *Fish*

#### **Deconstructed Fish & Chips (fi)(su)**

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

#### **Cornish Pollock (fi)(cr)(mi)(su)**

Roasted Loin of Cornish Pollock – Gremolata Mash – Wilted Green – Shrimp Gravy

#### **Atlantic Bass (mi) (su) (fi) (cr)**

Pan Roasted Bass – Brown Crab Risotto – English Pea Salsa – Shellfish Bisque Sauce

### **Vegetarian & Plant Base Main**

#### **Risotto (n)(pb)(cl)**

Roasted Butternut Squash – Ricotta – Sunflower Seed Pesto

#### **Beetroot and Lentil Pithivier (gl)(v)(mi)**

Crushed Pumpkin – Hasselbaink New Potatoes – Baby Vegetables – Mushroom Reduction

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### *Desserts*

#### **Sticky Toffee Pudding (v)**

Toffee Sauce – Vanilla Ice Cream

#### **Deconstructed Cheesecake (mi)(gl)(eg)**

Textures of Raspberries – Meringue – Raspberry Sorbet – Oreo Crumble

#### **Chocolate & Fig Tart (n)(gl)(eg)(mi)(so)**

Vanilla Mascarpone – Port Syrup – Chocolate Soil

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

Tropical Fruit Salad

#### **Apple & Rosemary Mousse (mi)(eg)(v)**

Lemon Sorbet – Sunflower Seed Granola – Elder Flower Gel

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