

WEDDING & FUNCTION MENU 2025

Our set menus are offered for parties of 20 or more diners.

Simply choose a maximum of three dishes from each course to create your own bespoke menu.

2 courses £35 3 courses £45 Some dishes are subject to an additional supplement.

STARTERS

Crispy Lamb Breast, White Bean Puree, Mint Gremolata, Black Olives. Heritage Tomatoes, Goats Curd, Pinenuts, Pickled Shallots, Basil. Smoked Haddock Fish Cakes, Soft Poach Egg, Caper Beurre Blanc. Ham Hock& Chicken Terrine, Gherkin Relish, Toasted Sourdough. Mackerel Pate, Pickled Cucumber, Chargrilled Soda Bread. Chicken Liver Parfait, Brioche, Cornichons, Red Onion Marmalade. Fig, Blue Cheese, Toasted Almonds, Watermelon, Sherry Syrup. Scallops, Fennel Puree, Crisp Pancetta, Sea Vegetables. (£4 supplement). Salt Beef Croquettes, Blue Cheese Mousse, Mushroom Ketchup. Butternut Squash Arancini, Hummus, Harissa, Crispy Onions.



MAINS

- Roast Fillet of Cod, Braised Leeks, Saffron Potatoes, Cauliflower Puree, Crayfish Beurre Noisette.
- Roast Sirloin of Beef, Roast Potatoes, Glazed Root Vegetables, Buttered Greens, Yorkshire Pudding, Red Wine Gravy.
 - Venison Fillet, Beetroot Gratin, Celeriac Puree, Cavolo Nero, Wild Mushroom Tapenade, Blackberries. (£8 supplement)
 - Chargrilled Chicken Breast, Moroccan Couscous, Romesco Sauce, Rocket.
- Sea Bass, Fennel, Orange & Almond Salad, Baked New Potatoes, Seaweed Butter.
 - Pork Belly, Black Pudding Potato, Smoked Almond Puree, Chargrilled Hispi Cabbage, Cider Syrup.
 - Confit Duck Leg, Mash Potato, Braised Red Cabbage, Thyme Sauce.
 - Pan Fried Salmon, Puy Lentils, Buttered Spinach, Dill & Lime Yogurt.
 - Honey Roast Pumkin Risotto, Sage Pesto, Goats Cheese, Salt Baked Beetroot.
 - Ratatouille Tart, Black Olives, Whipped Feta, Sweet Potato Fries.
 - Goats Cheese & Truffle Gnocchi, Wild Mushrooms, Roasted Shallots, Kale, Celeriac Puree.
- Red Mullet & Shellfish Bouillabaisse, Chargrilled Focaccia, Aioli, Crispy Cavolo Nero.



DESSERTS

Treacle Tart, Candied Orange, Clotted Cream. Vanilla Panna Cotta, Macerated Strawberries, Meringue. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream. Chocolate Delice, Salted Caramel, Stout Ice Cream. Earl Grey Posset, Elderflower Champagne Jelly, Pistachio Biscotti. Lemon Tart, Berry Compote, Crème Fraiche. Steamed Marmalade Sponge Pudding, Crème Anglaise. Dark Chocolate Mousse, White Chocolate Sorbet, Almond Sable. Baked Tonka Bean & Almond Cheesecake, Raspberry Ripple Ice Cream. Selection of 4 Cheeses, Crackers, Pickled Walnuts, Chutney, Grapes, Celery (£3 supplement).

Please inform us of any food allergies when you provide your pre-order