



WEDDING MENU A

Starters

Leek & Potato Soup with Nutmeg Cream (v)
Smooth Chicken & Liver Pate with Pickles & Toasts
Plaice Fritters with Herb Mayonnaise
Wood Mushroom & Leek Tartlet with Roquette Leaves (v)

Mains

Slow Roasted Beef Brisket, Yorkshire Pudding and Roasted Root Vegetables
Roasted Loin of Pork with Crackling and Sage & Onion Stuffing
Mild Fish Curry with Coconut Basmati, Poppadum & Mango Chutney
Asparagus & Leek Risotto with a Poached Egg (v)
All Served with Seasonal Vegetables

Desserts

Summer Fruit Trifle with Toasted Almonds
Meringues with Lemon Curd and Clotted Cream
Chocolate Fudge Cake with Honeycomb & Salted Caramel Ice Cream
Eton Mess

2 Courses £18.50

3 Courses £22.75

Nutritional Disclaimer

All weights and measures used are pre-cooked and approximate weights. We cannot guarantee there are no traces of nuts or any other allergens in our ingredients. We do try our best to remove all bones from our fish products but cannot guarantee all fish is 100% bone free. If a member of your group has any dietary requirements, please feel free to seek guidance from our event staff. We do try and cater for everyone's requirement and demands.