



WEDDING MENU B

Starters

Artichoke Soup with Parsley Oil (v)
Smooth Chicken & Liver Pate with Pickles & Toasts
Goujons of Sole with a Crab or Saffron Mayonnaise
Asparagus & Gruyere Cheese Tartlet with Roquette Leaves (v)

Mains

Slowly Cooked Short Rib Tip of Beef, Caramelised Walnuts & Mashed Potato
Belly Pork with Red Onion & Sage Risotto, Crackling and Vanilla Apple Sauce
Pan Fried Fillet of Hake with a Shellfish Ragout and Onion Bhaji
Baked Stuffed Pepper with Cous Cous, Herb Crust and Cheese Sauce (v)
All Served with Seasonal Vegetables

Desserts

Chocolate & Orange Crème Brulee with Hazelnut Biscotti
Date & Sticky Toffee Pudding with Toffee Sauce and Clotted Cream
Panna Cotta with a Lime Jelly and Honeycomb
Strawberry and Almond Tart with Vanilla Ice Cream

2 Courses £20.50

3 Courses £25.75

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.