



*Small bites...
Lots of flavour!*

Toasted Pant-Ys-Gawn goat's cheese, heritage beetroot, dressed leaves, pine nuts and raspberry vinaigrette dressing (V)

Pressed ham hock and leek terrine, piccalilli flavours, toasted sourdough

Sicilian smoked haddock, capers and pecorino fishcake, dressed leaves

Roast tomato and red pepper soup, parmesan crostini (V)

Smoked duck salad, grilled peach, mango salsa

Hot smoked salmon, brown shrimp, grilled asparagus, crispy Burford Brown egg

Juniper-cured Wild Venison carpaccio, pickled cranberries

Organic chicken liver parfait, red onion marmalade, toasted bread

Home-cured beetroot and juniper salmon gravadlax, pickled cucumber, heritage beets

Vegan starters

Beetroot & grilled courgette terrine, torched clementine, hazelnuts, wild flowers

Spiced sweet potato wedges, fragrant tabbouleh salad

Caramelised cauliflower, rhubarb, pink grapefruit, fresh herbs

Heart of palm ceviche, black chips

STARTERS



*The
Sharing Range
£3/pp supplement*

Mediterranean boards

Seasonal vegetables, chargrilled and marinated in herbs & olive oil

Selection of salami, cured meats, British and continental cheeses, baby mozzarella, pecorino & chilli jam

Olives, artichoke hearts, roasted peppers and caper berries

Greek salad

Homemade pea and spinach hummus

Homemade smoked beetroot hummus

The Best of British

Pork pies and pasties

Chorizo and vegetarian scotch eggs

Organic pâté & terrines

Oak smoked ham

Continental & Welsh cheeses, breads, fruits

Pickles & chutneys

The Fish Board

Peppered mackerel, smoked salmon and anchovies

Crispy squid with garlic, chilli & lemon mayo

Tiger Prawns in garlic & white wine sauce

Dips of taramasalata and tzatziki

Pickled beetroots & shallots

Southern Kitchen curried potato salad

Tangy tomato, red onion and basil salad

STARTERS



*Wonderful food,
prepared with
care and attention*

Welsh rump of lamb, pomme dauphinoise, heritage carrots, herb-roasted plum tomato, Cavolo Nero, rich lamb jus (£3 supplement)

Fillets of seabass, saffron and courgette risotto, sauce vierge

Roast chicken breast, dauphinoise potato, fine beans, Cavolo Nero, herb-roasted plum tomatoes, sherry & thyme jus

Crispy breadcrumb pork belly & black pudding, pomme dauphinoise, Cavolo Nero, heritage carrots, apple and mustard sauce

Braised beef cheek, pomme puree, Cavolo Nero, heritage carrots and a rich red wine jus

Pan-fried cod, West Indies chickpea curry, capers and spring onion potato cake, crispy Burford Brown egg

Confit duck leg, pommes Anna, Cavolo Nero, heritage carrots and French beans, blueberry sauce

Pumpkin and pecorino tortellini, rich basil, tomato and pine nuts sauce (V)

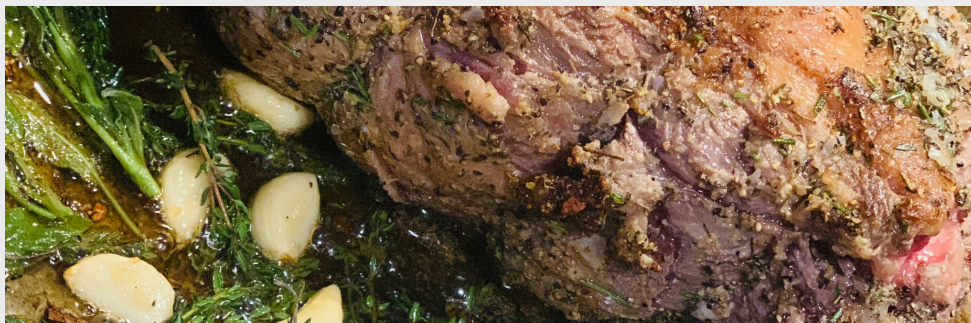
Vegan Mains

Roasted courgette ponzu, walnuts, stuffed courgette flowers, courgette and spiced squash bob-bon, rice crisps, courgette & basil puree

Grilled aubergine and Asturian chickpea "lasagna", wild rocket and aged Pedro Ximenez reduction

Charred purple sprouting broccoli, confit stem, pear, puffed rice, tarragon oil

MAIN COURSE



The
Sharing Range
£3/pp supplement

Signature bangers and mash

Butcher's artisan sausages, creamy mashed potato, rich cider onion gravy and a selection of seasonal vegetables, including: steamed and buttered heritage carrots, wilted kale and purple sprouting broccoli.

Vegan sausages and vegan onion gravy available as vegetarian option. Both options completely gluten free.

The British plank

Roast sirloin of beef, duck fat roast potatoes, rich red wine gravy, Yorkshire pudding and seasonal vegetables.

The Welsh board

Harissa-spiced, 12h slow cooked Welsh leg of lamb, duck fat roast potatoes, rich red wine gravy, Yorkshire pudding and seasonal vegetables.

Vegan Mains

Vegan beetroot Wellington

Herb-roasted, spiced butternut squash plait

Served with a medley of steamed and grilled seasonal vegetables

MAIN COURSE



The Sweet finale...

White chocolate and vanilla panna cotta, citrus and fresh herbs salad

Chocolate panettone bread and butter pudding, homemade vanilla custard

Sticky toffee pudding, whiskey toffee sauce

Chantilly Tart au Citron, lemon ice cream, meringue

Traditional Italian tiramisu

Rich chocolate torte, Cornish cream, berry and cherry liquor compote

Tangy orange and passion fruit cheesecake, passion fruit ice cream

Chocolate fondant, salted butter caramel, toffee ice cream

Cheese board - a selection of local and continental cheeses, celery, grapes, artisan chutney, breads and crackers

Vegan Desserts

Apple & fig crumble, vegan custard

Chocolate and raspberry tart, raspberry sorbet

Vegan sticky toffee pudding, Tonka bean ice cream

Peanut butter chocolate brownie, fresh berries, pistachio crumble

Tea, coffee and mints

STARTS
DESSERTS

Children may eat from the wedding menu and smaller portions can be served where appropriate. Alternatively, please choose from menu below.

Our menu is designed for your younger guests, aged 5 to 11 years old.

Starter

Vegetable crudities & breadsticks with tomato mayonnaise dip (V)

Mini fishcake with garlic mayo

Tomato soup & bread Roll (V)

Main Course

Spaghetti bolognaise with grated cheese

Chicken goujons, fries

Vegetarian lasagne

Dessert

Fresh fruit kebabs, marshmallows, chocolate dipping sauce Warm

chocolate brownie with fresh berries

Children pricing:

Up to 4 years old - complimentary. 5 - 11 years old 50% of the full price. Over 12 years old full price