

WINTER WEDDING MENU

Starters

Goats cheese tart with caramelised onions, pesto and beetroot Chicken liver pate with salad, red onion chutney and Melba toast Roast pumpkin & butternut soup with parmesan croutons French onion soup with gruyere crouton

Mains

Roast Chicken with stuffing, with a fondant potato and roasted root vegetables Herb breaded cod with butternut squash, tender stem broccoli, fondant potato and tartar sauce

Roast Mediterranean vegetable tart, pesto, roasted new potatoes, parmesan and balsamic (veggie)

Wild mushroom and courgette risotto (vegan)
8oz rump steak with French beans, shallots, field mushroom, fondant potato and peppercorn sauce

Desserts

Sticky toffee pudding with butterscotch sauce and clotted cream Apple crumble with caramel sauce and spiced mascarpone Lemon posset with elderflower cream and a tuille biscuit Chocolate torte with cinder toffee and raspberries

Followed by freshly brewed coffee & chocolate mints

Please choose one dish per course.

£39.95

Please let our catering team know about any dietary requirements or allergies. Bespoke Canapés also available, our chefs will tailor these to your party.