



Wedding menu

Three Course £55

Two Course £48

Welcome Drink (prosecco)

Table bread

Grilled tiger prawns, garlic, chilli and tomato sauce, croutons, basil oil

Watercress soup, Creme Fraiche, warm rustic bread

Whole burrata, heritage tomato, basil oil, crushed pink peppercorn

Beef and harissa tartar, hen's yolk, rustic campailou

Roast Scottish salmon, crushed baby potato, charred courgette, salsa verde

Charred pork sirloin, potato purée, grilled cabbage, apple sauce, gravy

Ribeye steak, confit tomato, fat chips, peppercorn sauce (£8 supplement for £55 3 courses meal)

Pea and mint risotto, crumble vegan feta, lemon oil VG

Roast Chicken breast, Jersey royal, pea, broad beans and tender steam broccoli, lemon butter

White chocolate and coconut mousse, raspberries, crushed honeycomb

Sticky toffee pudding, toffee sauce, salt caramel ice cream

Mix berry, apple and oat crumble, vanilla ice cream

Cream brulee, pistachio short bread