



Wedding menu sample selection

Choose 1 from each course £ 39.00 per person for 3 courses

Starters

Goat's cheese mousse, baby artichokes and Jersey royal potatoes

Chiltern Farm free range chicken terrine, pancetta, rocket, Caesar dressing

Home-cured venison Bresaola and honey soured vegetables

Ham hock terrine, soft boil quail egg and a pineapple pickle

Smoked haddock croquettes with a tartar Velouté

Home-cured trout gravadlax, local asparagus and Jersey royal potatoes

Potted local crab, sweet and sour red pepper, curry oil

Roast red pepper bavarois, Twineham Grange cheese 'crackling' and rocket

Main courses

Slow roast shoulder of lamb, hot pot potatoes, confit garlic and spring vegetables

Chiltern Farm free range chicken breast, fondant potato, wilted spinach
with broad beans and wild mushrooms

Braised brisket of beef in red wine, creamed potatoes and a bourguignon garnish

Seared Scottish salmon, crushed new potatoes, garden peas French style

Confit duck leg, buttered spring greens, dauphinoise potato,
seasonal vegetables and a port jus

Fillet of plaice, green herb crust, creamed potato, asparagus and a saffron velouté

Dessert

Caramelised lemon tart, cassis sorbet

Dark chocolate terrine, griottine cherry Chantilly

Vanilla pannacotta, local new season strawberries and a black pepper syrup

Lime cheese cake, passion fruit curd and a bitter chocolate sorbet

Baked ginger parkin with a rhubarb ripple ice cream

Fresh cherry and frangipane tart, honey ice cream

Please note that for tables of 10 or more a 12.5% service charge will be added

SAMPLE MENU ONLY Please call 01304873410 to discuss individual menu options