

Mid-Week Wedding Package Menu:

Please choose 1 starter, 1 main and 1 dessert per person
(plus a vegetarian)

Starters

Homemade Soup
Artisan Bread Rolls (vg)
Homemade Chicken Liver Parfait
Apricot Chutney, Whipped Butter, Crostini
Chicken Supreme
Chilli & Hoisin Dressing, Pickled Cucumber Salad

Mains

Braised Shin Staffordshire Beef
Fondant Potato, Beef Dripping Carrot
Roast Tender stem Broccoli
Red Wine Jus
Chicken Supreme
Mushroom Tarragon Mousse
Dauphinoise Potato, Savoy Cabbage & Petit Pois
Mushroom & Masala wine Cream Sauce
Slow Roast Pork Belly
Roasted Apple, Black pudding bon bon
Sweet Potato Puree, Cidre Jus, Crispy Kale
Roasted Cauliflower Steak
Burnet Leek Puree, Poached Duck Egg, Crispy Capers, Salsa Verde
Vegan options available upon request

Desserts

Homemade Baked White Chocolate & Lemon Cheesecake
Passionfruit Curd, Meringue Shades
Raspberry Sorbet
Homemade Chocolate Fudge Cake (GF)
Caramelized White Chocolate Panna Cotta
Balsamic Macerated Strawberries
Vanilla Ice cream
Homemade Sticky Toffee Pudding
Toffee Sauce
Honeycomb Ice cream
Pear & Ginger Crumble Tart (vg)
Poached Pear
Dairy Free Ice cream



Terms & Conditions:

Upgrades available at an additional charge per guest,
menus may change yearly, ingredients dependent on
seasonal stock/ingredients