



Fine Dining Menus

Wedding Breakfast - 3 Course

£45 Per Person

Starter

- Warm Devon crab tart, soured cream, tomato fondue, persillade

Main

- Canon of harissa crusted lamb, aubergine caviar, courgette fritters, Lyonnaise potatoes, rosemary jus

Dessert

- Lemon & almond delice, raspberry sorbet, passion fruit curd

Wedding Breakfast - 6 Course

£69 Per Person

Amuse Bouche

- Seasonal

Starter

- Smoked artichoke & potato pastilla, almonds, truffle dressing

Fish

- Wild bass escabeche in a warm, sweet pickle

Main


- Sage crusted beef fillet, chanterelle mushrooms, lemon thyme shallot, rainbow chard, watercress butter, celeriac tarte fine

Sorbet

- Grape & gin sorbet

Dessert

- Dark chocolate & pistachio marquis, soured sour cherries, vanilla bean ice cream, pistachio praline



Wedding Breakfast - BBQ

£55 Per Person

Nibbles

- Olives
- Flatbreads
- Nuts
- Halloumi
- Prosciutto
- Smoked celery hummus
- Prawns & avocado mayonnaise

Grill


- Scallops in chilli & lemon
- Wild bream al cartoccio
- Jerk pork belly
- Cote de boeuf & béarnaise
- Lamb chops
- Harissa & lime chicken
- Chorizo sausages

Sides

- Hassleback potatoes
- Onions
- Dressed greens
- Slaw
- Aubergines
- Salads

Dessert

- White chocolate cream
- Salted caramel sauce
- Biscuit selection: lemon/hazelnut/chocolate/shortbread
- Spring: rhubarb & apple | Summer: peaches & raspberries | Autumn: plums & blackberries | Winter: clementine & pears



Wedding Breakfast - Hot & Cold Buffet

£45 Per Person

Starter

- Olives
- Baked Tunworth soft cheese
- Cured meats
- Truffled chicken terrine
- Smoked salmon & poppy seed palmiers
- Artichoke hummus
- Bread, breadsticks, crackers & crostini

Main

- Porterhouse roast
- Cod & chorizo lattice pie
- Whole baked wild bass
- Slow cooked lamb & aubergine
- Hassleback potatoes
- Roasted roots - celeriac, apple & beets
- Sweet potato & green bean salad
- Leaves
- Greens in a mustard dressing

Dessert

- Salted caramel pavlova, poached pear, dark chocolate, pouring cream

Canapé Menu

£10 Per Person

Canapés

- Lamb & apricot pastry
- Prosciutto, dried fig, honey
- Crab tart, soured cream
- Smoked mackerel & quail's egg en croute
- Date & goat's cheese palmiers
- Pressed beets, Dijon & walnuts