



## Sample Wedding Menus

### Starters

Pressing of free range chicken, caesar style garnish

Pave of Scottish salmon, horseradish, potato mousse, cucumber, lemon chive dressing

Roasted cauliflower, curry oil & croutons

Bruce's Farm egg, sweetcorn, smoked bacon jam, chicory

Ruby beetroot salad, pear Williams, pickled walnuts

### Main Course

Roasted fillet of Newlyn hake, choucroute, salsify, soy jus.

Braised blade of beef, creamed potato, roasted root vegetables, red wine sauce.

Butternut squash risotto, chestnuts, feta, pumpkin seed pesto

Slow cooked belly of pork, braised red cabbage, parsnips, coarse grain mustard sauce

Pan fried polenta, wild mushroom fricassee, spinach, truffle sauce

### Dessert

Dark chocolate parfait, honeycomb, vanilla ice cream

Ansty sticky toffee pudding, toffee sauce, clotted cream

Caramelised set rice pudding, plums, lemon sorbet

Vanilla panna cotta, poached blackberries, apple sorbet

Caramelised lemon tart, crème fraîche

Selection of English cheese, fruit chutney, Peter's Yard biscuits £7 per guest



## Canapé

Charged additionally per guest

- Maple glazed pigs in blankets
- Blue cheese biscuit, Colsten Basset (V)
- Beetroot macaron, whipped goats cheese (V)
- Warm gougere, truffle custard (V)
- Spiced paneese, tamarind puree (V)
- Warm pea & mint shooter (V)
- Smoked salmon mousse, caviar
- Cornish cod beignet, tartar sauce
- Sweet chilli chicken skewers
- Ox cheek burger slider, harissa mayo
- Truffle arancini (V)