

THE CLASSIC

M E N U

GETTING READY

COMPLIMENTARY CONTINENTAL BOARD for eight guests
plus two bottles of **BARON DE VILLEBOERG BRUT CHAMPAGNE**

RECEPTION DRINKS

Select one option for two drinks per guest

STRAWBERRY ROSE SANGRIA

ENGLISH GARDEN FIZZ

SPICED APPLE MOJITO

CANAPÉS

A choice of three options from the below

SHALLOT & GOAT'S CHEESE TART (V)

SALT COD / dill mayonnaise

PEPPERED BEEF / horseradish & watercress

YORKSHIRE PUDDING / beef & horseradish

PIGS IN BLANKETS / honey & mustard dressing

CRISP LAMB BELLY / rosemary & garlic

SIRLOIN / chips & Béarnaise sauce

WILD MUSHROOM & LEEK TARTS (V)

SMOKED SALMON / parmesan & horseradish shortbread

SHEPHERD'S PIE FISH & CHIPS / tartare sauce

SMOKED TOFU (VE) / bok choy & ginger

PRIME BEEF BURGERS / relish & pickle

WINES

½ bottle of wine per guest

White

DA LUCA PINOT GRIGIO *Italy*

KLEINE ZALZE CHENIN BLANC *South Africa*

Red

KLEINE ZALZE CABERNET SAUVIGNON *South Africa*

ERRÁZURIZ 1870 MERLOT *Chile*

Rosé

KLEINE ZALZE ROSÉ *South Africa*

Gluten-free and vegan versions can be made available on request

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T O A S T D R I N K

One glass per guest

BOTTEGA GOLD

W E D D I N G B R E A K F A S T

Select one starter, one main and one dessert

Starters

CAESAR SALAD / croutons / shaved Parmesan & classic Caesar dressing

BEEF TOMATO & MOZZARELLA SALAD / shallot & black olive dressing

CHICKEN & HAM HOCK / parsley & caper mayonnaise

SALMON & HADDOCK FISHCAKES / fennel salad & lemon butter sauce

CREAM OF CAULIFLOWER / LEEK & TRUFFLE POTATO SOUP / thyme croutons

Mains

GRILLED FILLET OF SALMON / crushed new potatoes / lemon & chive butter sauce

ROAST CHICKEN / garlic & thyme hash brown / creamed mushroom sauce

ROAST PORK LOIN / sweetened paprika crust / sauté potato / pickled cabbage
& spiced apple sauce

INDIVIDUAL SHEPHERD'S PIE / creamed & buttered mash with mature cheddar crust

ROAST CELERIAC / grilled flat mushroom & halloumi / creamed leeks & herb
butter sauce

Desserts

SPICED RED WINE POACHED PEARS / mascarpone cream

CRÈME BRULÉE / shortbread biscuit

STICKY TOFFEE PUDDING / caramel sauce

BREAD & BUTTER PUDDING / vanilla bean custard

ETON MESS

E V E N I N G M E N U

Select two pizza options from the wood-fired pizza menu

Gluten-free and vegan versions can be made available on request