

THE MULTI-DAYER - WELCOME DAY

# M E N U

## **PROSECCO BOTTLE DRUM**

*Two bottle drums (48 bottles per drum)*

## H O T B U F F E T

*A choice of three options from the below*

**SALAD OF ROASTED BABY BEETROOTS (V)** / crumbled goats' cheese with garlic & thyme croutons

**RARE ROAST BEEF** / creamed mash & minted peas

**CHICKEN STRIPS** / coated in gochujang, honey & soy / fresh mint leaves pickled carrot / micro herb salad & yuzu mayonnaise

**FRIED SALT COD** / leeks & asparagus / watercress salad

**GRILLED CHICKEN** / Jersey Royal potato salad / spring onion & herb dressing

**SALAD OF WOOD FIRED PEPPERS (V)** / artichoke / feta & toasted focaccia

**CAJUN SHREDDED PORK** / sticky rice / pickled onions / coriander / cucumber / citrus mayonnaise

**GRILLED SIRLOIN** / mushroom / chips & bearnaise sauce

**POACHED FILLET OF SALMON** / smoked aubergine & fennel puree with roast ratte potato

**SPICED BEER BRAISED SHORT RIB** / celeriac remoulade / aioli

**HAM HOCK CROQUETTES** / baby gem salad / caper mayonnaise

**LAMB RUMP** / herb crust / olive crushed new potato

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

THE MULTI-DAYER - WEDDING DAY

# M E N U

## R E C E P T I O N   D R I N K S

*Select one option for two drinks per guest*

**STRAWBERRY ROSE SANGRIA**

**ENGLISH GARDEN FIZZ**

**SPICED APPLE MOJITO**

## C A N A P É S

*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

## W I N E S

*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*

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THE MULTI-DAYER - WEDDING DAY

# M E N U

## 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*

**COTSWOLD LEGBAR SCOTCH EGG** / bramley apple puree & piccalilli

**SPICED BEEF RIB** / celeriac remoulade & anchovy mayonnaise

**CONFIT DUCK TERRINE** / Puy lentils / pickled heritage carrot / sherry vinaigrette

**PEA & WATERCRESS SOUP** / smoked salmon / sour cream & cheddar scone

**GOAT'S CHEESE & SUN BLUSHED TOMATO SPRING ROLL** / pickled shallot / basil pesto

### *Mains*

**GRILLED RUMP STEAK** / triple cooked truffle chips / mushroom / pickled shallot & Bearnaise

**BRAISED SHOULDER OF LAMB** / dauphinoise potato / grilled heritage carrots / minted pea puree & rosemary jus

**ROAST BUTTERNUT SQUASH** / spiced lentils / coconut cream & dukka crust

**ROAST FILLET OF COD** / braised leeks / buttered fondant potato / dill oil & caper butter sauce

**FREE RANGE CHICKEN** / morel & herb mousse / cauliflower & celeriac puree / fondant potato / creamed chicken sauce

### *Desserts*

**DARK CHOCOLATE TART** / raspberry gel & sorbet

**CHEESE SELECTION** / grape chutney & biscuits

**RASPBERRY MERINGUE** / raspberry gel / pistacchio biscuit

**TREACLE STEAMED SPONGE PUDDING** / caramel sauce & praline

**PINEAPPLE CARPACCIO** / vanilla panna cotta / chilli & lime syrup

## 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