

THE SIGNATURE

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

MARGARITA

APEROL SPRITZ

SPARKLING LIMONCELLO

CANAPÉS

A choice of five 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

GAVI CA' BIANCA *Italy*

VIDAL SAUVIGNON BLANC *New Zealand*

Red

VIÑA REAL CRIANZA RIOJA *Spain*

BRAZOS MALBEC *Argentina*

Rosé

BOTTEGA PINOT GRIGIO ROSATO *Italy*

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

THE SIGNATURE

M E N U

T O A S T D R I N K

One glass per guest

BARON DE VILLEBOERG CHAMPAGNE

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 one option from the street food menu or two pizza options from the wood-fired pizza menu

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