

MENU OPTIONS

(NB : please inform us of any special dietary requirements as some of our options may contain allergens)

Design your own menu by selecting an option from each of the course shown below. If there is something you would like and don't see please ask. We can also cater for non-traditional or quirky.

TRADITIONAL FOUR COURSE WEDDING BREAKFAST

£35.00 per person

STARTER

*Soup & roll
Pate & onion chutney with melba-
toast
Salmon fish cake with a dill crème
fraiche dressing*

MAIN

*Roast beef & yorkshire pudding
Roasted chicken with sage & onion
stuffing
Roast lamb shank with mint sauce
Vegetable plait (v)
Roasted veg stack with goats cheese (v)*

DESSERT

*Eton mess
Cheesecake
Profiteroles with chocolate sauce &
cream
Apple pie with custard, ice cream or
cream*

Coffee or tea with mints

All above main meals will be served with potatoes, seasonal vegetables & gravy

For children under 12 we can do a separate menu. Please ask for details when making your booking.