

Example Wedding Menu

Fresh crab vinaigrette

Watercress & spinach soup

Parma ham with celeriac remoulade

Fig & gorgonzola puff pastry tart

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Roast monkfish tail with fresh mussels in a lightly curried sauce on spinach

Herb & garlic crusted rack of English lamb with Gratin Dauphinoise

Free range chicken breast stuffed with spinach & goats cheese, wrapped in pancetta with a garlic cream sauce

Wild mushroom & gruyere pancakes with a green salad

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Lemon tart with raspberry sorbet

Crème brulee with raspberry sauce

Chocolate & coffee mousse

Two cheeses, with biscuits & fig chutney

£32.00 per person

Children's menu

Battered haddock

Sausages

Chicken goujons

(all served with chips or mashed potato and beans or peas)

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Ice cream

£10 per child