

A La Carte

BY W-B/K



A refined, plated option for couples who want a more traditional wedding breakfast — select one dish per course, each thoughtfully composed and elegantly presented.

Two Courses £49 pp | Three courses £55 pp

STARTERS

Homemade Soup

Rustic bread & butter

Ham Hock Terrine

Cider apple, pork scratchings, brioche, pea shoots & mustard vinaigrette

Antipasto

Charcuterie, hummus, roasted tomato, olive & basil oil (Contains: sesame, sulphites)

Prawn & Avocado Bruschetta

Toasted ciabatta, marie rose, sauce, paprika, pickled cucumber

MAINS

Pressed Belly Pork

Cauliflower puree, mustard mash, French beans & cider jus

Shoulder of Lamb

Pomegranate, balsamic glaze & dauphinoise potatoes (Contains: sulphites)

Pan Fried Seabass

Herb and horseradish Jersey royals, wilted greens, spinach emulsion & salsa verde

Beef Cheek

Horseradish mashed potato, redcurrant & a thyme gravy

Garlic & Thyme Roasted Chicken Supreme

Buttered fondant potato, textures of carrot & a red wine jus

Roasted Butternut Squash Gnocchi

Toasted pumpkin seeds & crispy sage (VG,GF)

WITH SUPPLEMENT (£6 PP)

Duck Honey Glazed breast,

Confit leg croquette, sweet potato mash, braised red cabbage

DESSERTS

Seasonal Berry & Fruit Mess

Sticky Toffee Pudding

Ice Cream

Trio of Desserts

Design your own dessert trio — choose any three miniature versions of our à la carte desserts to create a bespoke tasting selection.

White Chocolate & Raspberry Cheesecake

Chocolate Torte (GF, VG)

Cherry gel, chocolate soil and berry Chantilly cream