



PROPOSAL

AUTUMN / WINTER / 3 COURSE WEDDING MENU

STARTERS

Game rillettes, roasted salsify, apple crisp, seaweed, pickled berries, chicken skin crumbs

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Salmon Mi Cuit, tartar dressing, scraps, yolk, pickled cucumber, radishes

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Pollock, spinach and tomato, cauliflower, seaweed tapioca, tapioca crisp, apple

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Mushroom, Guinness and brown bread soup, mushroom and sesame tortilla (V)

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Celeriac, truffled celeriac custard, salt baked beetroots, apple, hazelnuts (V)



MAINS

Hunters chicken, smoky bacon croquette, chicken and herb ballotine, curly kale, grilled leek, squash puree, BBQ reduction, crumbs

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Hake, bubble and squeak, tender stem broccoli, spinach, cauliflower puree, rose, beetroot and quinoa crumb

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Sticky beef cheek, pink sirloin, mustard dumpling, potato puree, heritage carrots, turnip, potato dust, spinach

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Shoulder of lamb gratin, rump of lamb, sauteed cabbage and red currants, aubergine and black garlic puree

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Smoked tofu and beetroot wellington, mushroom ketchup, slow roasted carrots, mini jacket potato (V)

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Root vegetable lasagne, king oyster mushroom, crispy kale, hazelnut pesto (VE)



DESSERTS

Sweetcorn mousse, miso caramel ganache, blackberry sorbet, blackberry gel, salted caramel popcorn, blackberry shard

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Dulce de leche chocolate fondant, vanilla ice cream, pea shard, pea and palm sugar puree

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Passion fruit and charcoal pavlova, black sesame ice cream, yuzu curd, pink coral

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Pear sponge, white wine poached baby pear with a white chocolate and hazelnut crunch, ginger snap ice cream, pear gel, Merlot sabayon



Some of our foods contain nuts, seeds and other allergens.
Please speak to a member of staff for more information.