



WEDDING BREAKFAST MENU

Our talented catering team have a real passion for fresh and locally sourced ingredients.

A set menu, you would select one starter / one main / one dessert for everyone and then any dietaries would be separate to this.

STARTER

Chicken liver parfait, toasted brioche, red onion chutney, baby leaves

Chicken and smoked ham hock terrine, black olive tapenade, toasted sourdough

Silent Pool citrus gin and beetroot cured gravalax, fennel and dill salad, horseradish cream, caper berries, melba toast

Sweet potato fritter, coconut sauce, baby leaves (vg)

Butternut squash, caramelised onion and spinach tart, quinoa and mixed seed crumb (vg)

MAINS

Supreme of chicken, smoked pancetta, wild mushroom and baby onion fricasse, sauteed new potatoes, green beans

Slow roasted pork belly, red cabbage, caramelised apple, roast potatoes with crispy crackling

Pan seared salmon supreme, roasted baby potatoes, seasonal greens, salsa verde

Pan seared sea bass, sauteed new potatoes, grilled baby gem, slow roasted vine cherry tomatoes, lemon butter sauce

Fillet of beef, dauphinoise potatoes, celeriac puree, tenderstem broccoli

(£8pp supplement)

Rump of lamb, garlic roasted baby carrots, hasselback potatoes, port gravy

(£8pp supplement)

Moroccan spiced vegetable tagine, spiced couscous, apricots, toasted almonds, crispy flatbread, sour cream (vg)

Roasted cauliflower steak, red pepper, olive and caper salsa, sauteed new potatoes (vg)

DESSERTS

Chocolate and raspberry brownie, Madagascan vanilla ice cream

Sticky toffee pudding, caramel sauce, Madagascan vanilla ice cream

Profiteroles, chantilly cream, chocolate sauce

Wild berry pavlova

Passionfruit cheesecake (vg)

Seasonal fruit salad, mango sorbet (vg)

TEA & COFFEE

If you wish to have a choice menu the below supplement will be applied

Starter £5pp / Main £10pp / Dessert £5pp

Menu subject to change





EVENING FOOD MENU

FINGER BUFFET

5 piece selection: £26 per head 2026 / £28 per head 2027

7 piece selection: £31 per head 2026 / £33 per head 2027

Mini brioche beef burger sliders

Breaded chicken strips, barbecue sauce

Chicken satay skewers [gf]

Lamb koftas, mint yoghurt [gf]

Duck spring roll, sweet chilli sauce

Vegetable samosas (v)

Selection of vegetarian quiches (v)

Mozarella sticks, tomato salsa (v)

Hummus, vegetable crudités, pitta breads (vg)

Sweet potato falafel, mint yoghurt (vg)

Cajun fries (vg)

MEZZE PLATTER

£29 per head 2026 / £31 per head 2027

Charcuterie selection / Cheese selection

Rustic bread / Olives / Marinated vegetables

Dips

BAPS & CHIPS

£12 per head 2026 / £14 per head 2027

Choose from bacon, sausage or egg baps

Salted chips

Served with condiments



CANAPES

Chicken liver parfait vol au vent with onion jam

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Honey and mustard mini sausages

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Smoked salmon and horseradish blinis

.

Prawn, chorizo, cherry tomato and chilli oil skewer

.

Goat's cheese and truffle mousse cup and pistachio powder (v)

.

Halloumi skewers, grilled vegetables and roasted vine tomatoes (v)

.

Stuffed guacamole tart and roasted red pepper (vg)

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Hummus mini tart and roasted red pepper (vg)



Menu subject to change.

Some items may have a supplement charge.



CHILDREN'S MENUS

£60 per head

THREE CANAPES

Reception Drink - Glass of Orange Juice

A set menu, you would select one starter / one main / one dessert for everyone and then any dietaries would be separate to this.

STARTERS

Fruit bowl (vg)

Garlic bread (v)

MAINS

Sausage, chips & peas (vg available)

Chicken nuggets, chips & peas

Tomato pasta (v)

DESSERTS

Vanilla ice cream

Sorbet (vg)

Menu subject to change.

