

WEDDING MENU

Starters

Confit chicken lollipop, shaved cauliflower, garden pea puree, jus
Devon crab fritter, watercress puree, lemon mayo
Heritage tomato, fig and courgette salad, strawberry vinaigrette
Buffalo mozzarella, mango, cucumber and chilli salsa, herb croutons

Mains

28 day dry aged 8oz rump steak, roasted shallot, creamy mash, peppercorn sauce
Pan roasted spiced poussin, sweetcorn salsa
Crispy slow roasted pork belly, ginger and carrot purée, sprouting broccoli
Pan fried hake, sautéed samphire, pomegranate, champagne beurre blanc
Grilled king oyster mushroom, pickled shimeji, fennel risotto
Roasted cauliflower steak, vegetable cous-cous, almond purée

Pudding

Fresh English strawberry and cream Eton mess
Sticky toffee pudding, toffee sauce, vanilla ice cream
Mango & passion fruit flan
Gluten free brownie, raspberry coulis, coconut ice cream

Sample menu, subject to change

CANAPÉ MENU

£3 each, minimum of 10 per canape

Chicken liver parfait, crispy bacon crust, toasted brioche

Angus beef sliders, blue cheese sauce

Shrimp tostada, corn and red pepper salsa

Smoked salmon, pickled chilli and lemon crème fraiche, blini

Vegetarian and vegan options

Avocado mousse, cherry tomato, sweet potato crisp

Heritage tomato and red pepper gazpacho shot

Whipped feta, walnuts, chimichurri, watermelon

Beetroot hummus, lemon zest, chickpea pancake

Sample menu, subject to change