

WEDDING LUNCH SAMPLE MENU



TARRAGON ROASTED BREAST OF POUSSIN WITH CONFIT WING
PARMESAN GNOCCI, BABY LEEKS AND GIROLLES

Vegetarian Choice

ENGLISH ASPARAGUS WITH SAFFRON MAYONNAISE
RICOTTA DUMPLINGS, WILD GARLIC AND VIOLET POTATOES
PICKLED RADISH, ST. GEORGE MUSHROOMS AND BASIL OIL



MOSS VALLEY PORK FILLET AND ROASTED GLAZED BELLY
CHARRED SWEET CORN AND POMMES ANNA, PEA AND MINT PURÉE
CIDER, LIQUORICE AND APPLE BLACK BUTTER

Vegetarian Choice

SPICED POTATO CROQUETS AND BRAISED BABY LEEKS
TOMATO SALSA AND OVEN DRIED PICCOLO TOMATOES
CHAR-GRIDDLED HALOUMI, LEMON AND PEPPER YOGURT



ENGLISH STRAWBERRIES AND STRAWBERRY ICE CREAM
ELDERFLOWER GRANITA AND BLACK PEPPER TUILLE



Optional Cheese Course

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, CELERY AND NUTS,
(Colston Basset Stilton, Boswprth Ash, Lancashire Bombe, Wigmore)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE