

Wedding Menu 2024

Starters

SAFFRON MARINADED BREAM Leek & Chervil Vinaigrette, Toasted Almond Salad

SCOTTISH POACHED SALMON
Pickled Beetroot, Horseradish & Lemon

SLOW COOKED CHICKEN & LEEK TERRINE Smoked Bacon, Hazelnuts & Glazed Shiitake

HERITAGE TOMATO, BASIL & BURATTA Chilled Tomato Water & Olives

ENGLISH HAM HOCK
Celeriac Remoulade, Pickled Shallots & Charred Cauliflower

CHARRED PUMPKIN & RICOTTA
Pomegranate, Balsamic Walnuts, Apple & Endive Salad



Mains

RUMP OF CUMBRIAN LAMB, BRAISED SHOULDER Pressed Potatoes, Shallot & Garlic, Peas & Olives

BREAST OF CORN-FED CHICKEN, CONFIT THIGH Olive Oil Pommes Purée, Jerusalem Artichokes & Tenderstem Broccolis

LINE CAUGHT CORNISH HAKE
Salsa Verde, Confit Potato, Charred Courgette, Tomato & Almond

DRY AGED FILLET OF BEEF, PULLED BEEF
Dauphinoise Potatoes, Mushrooms, Braised Onions & Lardons
(£6.00 per person supplement)

ROAST FILLET OF POLLOCK
Ajo Blanco, Leeks, Saffron Braised Fennel & Poached Potatoes

ROAST SCOTTISH SALMON
Baked Celeriac, New Potato & Watercress Salad, Asparagus
Vinaigrette



Desserts

WHITE CHOCOLATE & CREAM CHEESE Hob Nob, Cassis & Lemon

VARASPBERRY DELICE
Toasted Italian Meringue, Lemon Curd, Toffee Popcorn

BITTER CHOCOLATE & HAZELNUT Espresso, Praline & Raspberries

CINNAMON CARAMELISED PLUMBS
Chilled Plumb Soup, Ginger & Honey Sponge

PASSIONFRUIT CURD TART Meringue, Pistachio & Yogurt

ROAST ENGLISH PEAR
Almon Tart, Bitter Chocolate & Brandy Ice Cream