



# Wedding Menu 2025

## Starters

### SAFFRON MARINATED 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 & Cauliflower, Granny Smiths

### CHARRED PUMPKIN & RICOTTA

Pomegranate, Balsamic Walnuts, Apple & Endive Salad

Further vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients,  
please be understanding should certain ingredients are not available at the time of your event

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## Mains

RUMP OF CUMBRIAN LAMB, BRASIED 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

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## Desserts

### WHITE CHOCOLATE & CREAM CHEESE

Hob Nob, Cassis & Lemon

### RASPBERRY DELICE

Toasted Italian Meringue, Lemon Curd, Toffee Popcorn

### BITTER CHOCOLATE & HAZELNUT

Espresso, Praline & Raspberries

### CINNAMON CARAMELISED PLUMBS

Chilled Plumb Soup, Ginger Cake

### PASSIONFRUIT CURD TART

Meringue, Honey & Yogurt

### POACHED ENGLISH PEAR

Almond Tart, Bitter Chocolate & Brandy Ice Cream

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