



Sample wedding breakfast menu

Starters

Butternut squash veloute, marinated shimeji mushrooms, toasted pumpkin seeds (SD)
Garden beetroot salad, whipped goats cheese, candied walnuts (D, N, SD)
Home made falafel, smoked aubergine, piperade, roquet salad (SE, S, SD, MU)
Caramelised onion & goats cheese tart, roquet salad (D, G, E, SD)
Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream (D, SF, MU, SD)
Duck liver parfait, hazelnut and endive salad, sherry reduction, toasted brioche (E,D G, SD)

Fish Course (Upgrade options available)

Slow cooked Organic Salmon, marinated beetroot, potato and horseradish mousse (F,SD,D)
Fillet of cod, crushed celeriac, kale, mushroom espuma (F,D)
Fillet of Cornish sea bass, pak choi, glazed fennel, sauce vierge (F,SD)

Main Course

Roast breast of Corn fed chicken, potato fondant, creamed cabbage, onions, bacon, chicken jus (D,C, SD)
Shoulder of Wiltshire Downlands lamb, creamed potato, garden greens, honey roasted carrots, lamb jus (D,C,SD)
Braised Stokes Marsh farm beef, horseradish potato, bourgignon garnish, braising juices (D, S, SD)
Roast fillet of Scottish salmon, Israeli cous cous, gem lettuce, sweet pepper sauce (D, F, G, C, SD)
Fillet of Cornish sea bream, creamed potatoes, broad beans, glazed fennel, citrus dressing (D, F, C, SD)
Roast cauliflower, spiced tomato, pearl barley, yoghurt, almonds (N,PN, SD)
Salt baked celeriac, cordyceps mushrooms, hazelnut, truffle cream (N, S, C, SD)

A choice of sorbet (Upgrade options available)

Lemon Lime, Mandarin, Passion fruit, Strawberry, Raspberry, Pink Champagne, Mango, Coconut (SD)

Desserts

Hazelnut & orange gateaux (E, D, N, S, SD)
Vanilla crème brulee, nougatine, raspberry sorbet (E, D)
Bitter chocolate, salted caramel, cocoa nib ice cream (E, D, G, S)
Mango & lime delice, salad of pineapple, sparkling wine (E, D, SD)
White chocolate mousse, passion fruit, coconut sorbet (D, M.S)
Pineapple carpaccio, mango and passion fruit sorbet (N)
Chocolate cake, raspberry sorbet (S)

We require a set menu choice on behalf of all guests with the exception of any special dietary requirements. Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes.

Tree Nuts = N, Peanuts = PN, Milk/Dairy = D, Gluten = G, Fish = F, Eggs = E, Soya/Soybeans = S, Sulphates/Sulphur Dioxide = SD, Sesame = SE, Shellfish/Crustaceans = SF, Celery = C, Lupin = L, Mustard = MU, Molluscs = MO

Sample children's menu



We have created a tasty menu especially for your children including a three course wedding breakfast priced from £33.00 per child.

Starters

Tomato Soup (SD)
Melon and Berries

Main Course

Chicken Goujons (G, E, D)
Fish Fingers (F, E, G)
Home made Pizza (G, D, SD)
Home made Beef Burgers (G)
Roast Chicken
Spaghetti Bolognese (G)
Pork Sausages
Pasta with homemade Tomato Sauce & Cheese (G, SD, D)
All of these can be served with French Fries, Mashed or new Potatoes, vegetables or baked beans.

Desserts

Ice Cream Sundaes (E, D, SD)
Fruit Sorbet (E, D, SD)
Fresh Fruit Salad with Ice Cream (E, D, SD)
Carrot or Chocolate Cake with Ice Cream (G, E, D, SD)

Above prices are for 2025 – please ask for pricing for 2026 onwards

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Evening reception



A late night snack is always needed towards the end of a busy wedding day and we ask that you cater for a minimum of 75% of your total guests in the evening. We have created unique options, which not only taste amazing, but look fantastic too!

Please choose one of the following:

Bacon rolls, chunky chips (E, D, G, SD)
BBQ pulled pork rolls, coleslaw and chunky chips (E, D, G, C, MU, SD)
Lamb kofta's, toasted pitta bread, cucumber yoghurt, red cabbage slaw (D, SE, MU, SD)
Yoghurt spiced chicken skewer, tortilla flat bread, herby cous cous salad (D, PN, SE, G, SD)
Tomato & mushroom pizza with chips (D, G, SD)
Beef burger, fries (E, D, SE, G, MU, SD)
Fish & chips (E, D, F, G, SD)
Hummus, spinach, avocado and tomato tortilla wraps (SE, G, SD)
Falafel and red cabbage slaw pitta breads SE, G, SD)
Cheese boards (serves 10) (E, D, G, C, MU, SD)
Charcuterie (serves 10) (G, MU, SD)

Please enquire about pricing

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