

Wedding Menu - Spring/Summer

Select one amuse bouche, one starter, one main and one dessert for the whole party.
Any dietary requirements will be catered for separately.

Amuse Bouche

Pea and mint soup, creme fraiche
Tomato consommé, watermelon and mint
Carrot and coriander, yogurt dressing

Starter

Tart
Wood fire Vegetable Tart, black olive tapenade, basil cress, balsamic reduction. (V)

Summer Salad
Bitter leaves, poached pears, candied walnuts, feta, beetroot puree, elderflower (V)

Asparagus Wrapped in King Peter Ham
Poached egg, garden hollandaise, pea shoots, green oil

Ham Hock Ballotine
Quails egg, pickled shallot rings, cornichons, pickled Shimeji mushrooms, pea shoots

Trout
Cured and torched Chalk stream trout roe, compressed cucumber and apple, horseradish, corn flowers

Crab
Picked white crab, brown crab emulsion, apple jelly, kohlrabi, garden cress (supplement)

Main Course

Chicken

Pan seared Chicken breast pancetta and onion crumb, truffle creamed potato, mushroom and cabbage fricassee, pickled shijimijis, red wine jus

Pork

Rolled Pork belly with sage, pork crackling, dauphinoise potato, Pak choi, apple puree, jus

Lamb

Herb crusted lamb tenderloin, pea and watercress puree, glazed jersey royals, baby gem, red wine jus

Beef

Pressed Jacobs ladder, dauphinoise potato, tenderstem broccoli, crispy onions, red wine jus

Fillet of Beef

Fillet of beef, molasses, king oyster mushroom, celeriac presse, red wine jus (supplement)

Cod

Cod, red lentil dhal, onion bhajis, raita

Sea Bream

Pan fried Sea Bream, Mussels, Creamed potato, wilted spinach, beurre blanc, concass, chives

Chickpea BonBon

Sundried tomato sauce, coconut and coriander yogurt spiced shallot rings, pomegranate, coriander cress

Seared King Oyster Mushroom

Chard asparagus, cauliflower puree, pea fricassee, vegan peppercorn sauce

Risotto

Tomato and basil risotto, vegan feta, pumpkin seeds

Pre-dessert

Enhance your dining experience by selecting a pre-dessert to clean the palette...

£2.50 supplement per person

Sea buckthorn parfait

Lemon sorbet

Raspberry sorbet

Desserts

Strawberry elderflower and Ridgeview tart

Filled with strawberry compote and elderflower custard, white chocolate and Ridgeview mousse with strawberry and elderflower sorbet

Lemon and blueberry curd

Lemon curd on a sable base topped with a blueberry creme, meringue kisses, with a blueberry ripple ice cream

Dark chocolate and raspberry delice

64% chocolate ganache, a raspberry cremeux and cocoa nib tuille, served with raspberry sorbet (Plant based)

Milk chocolate honey and apricot

Milk chocolate and Pennyhill honey mousse, with apricot compote, honey namalaka with a vanilla and apricot sorbet

Salted caramel and miso parfait

Miso caramel sauce, caramelised pecans, pecan sable and a whipped caramel