

FORMAL DINNER WEDDING PACKAGES

**THREE COURSE DINNER PACKAGE FROM
£60.00 pp**

**FOUR COURSE DINNER PACKAGE FROM
£65.00 pp**

Three course dinner & coffee, tea & petit fours

Four course dinner & coffee, tea & petit fours

PACKAGE COST BASED ON 80 GUESTS.

PACKAGE INCLUDES:

CROCKERY, CUTLERY, GLASSWARE

KITCHEN STAFF AND FRONT OF HOUSE STAFF INCLUDING EVENT MANAGER (7 HOURS)

PACKAGE EXCLUDES:

MOBILE KITCHEN, TABLES, LINEN, CHAIRS, ADDITIONAL CROCKERY, GLASSWARE, TRANSPORT.

NOTE: PACKAGE PRICES ARE ESTIMATED AND SUBJECT TO SOME VARIATION DEPENDING ON SPECIFIC, BESPOKE REQUIREMENTS

TO ADD DRINKS, PLEASE SEE OUR DRINKS MENU

PRICES EXCLUDE VAT

COURSE ONE: STARTER

MEAT

Smoked duck breast and pancetta salad served with plum dressing
Gluten/soy

Bresaola with parmesan and rocket salad, grilled baby artichokes

Warm chicken and chorizo with a fresh tomato balsamic olive oil compote, leaves.

Chilled leek and potato soup with pickled beetroot and bacon crumb

SEAFOOD

Classic prawn cocktail with avocado, fresh lemon & crisp lettuce

Gin marinated salmon Carpaccio, pink peppercorn dust, avocado and leaves

Lightly spiced coconut lentils, topped with a herb fish cake

Roasted sweetcorn salad with black beans, grilled prawns and sriracha mayonnaise dressing.

VEG

Warm tartlet of caramelised red onion and gorgonzola, rocket leaves
Gluten/dairy

Goat cheese panna cotta with roasted pepper coulis, shaved fennel walnut salad
Dairy

Grilled asparagus, toasted pine nuts served with basil balsamic dressing on micro salad

Artichoke arancini with tomato caponata, rocket and caper dressing
Vegan

COURSE TWO: AMUSE BOUCHE/PALATE CLEANSER

Cream of cauliflower soup with shaved truffle Dairy (v)

Prawn cocktail verrine

Gazpacho verrine (v) Vegan

Strawberry sorbet Vegan

Honey roast fig and crisp prosciutto

Vegetable gyoza, soy sesame dressing Gluten/soy/sesame vegan

COURSE THREE: MAIN COURSE

MEAT

Slow cooked belly of pork with ale gravy, braised baby leeks and creamed sweet potato, apple crisps
Dairy

Roasted rump of lamb, dauphinoise potatoes, chantenay carrots, green beans with rosemary jus
Dairy

Breast of corn fed chicken filled with spinach, pine nut mousse, fine beans, tomato, basil dressing and baby potatoes

Beef fillet, truffle jus served with a selection of vegetables and dauphinoise potatoes
Dairy

FISH

Roasted sea bass, herb beurre blanc, tender broccoli, crushed potatoes.
Dairy

Black olive and parmesan crusted cod fillet, tomato, basil and olive oil dressing grilled courgette, balsamic roast new potatoes.
Gluten

Roasted salmon on spring onion crushed potatoes topped with cucumber and shaved fennel, fennel dressing.

Moroccan flavoured vegetables finished with chermoula marinated baked fish

VEG

Portobello mushroom, chargrilled courgettes, bell peppers topped with goat's cheese, pesto dressing
Dairy

Oyster mushroom stroganoff served with pilau rice, garlic roasted asparagus.
Dairy

Baked butternut squash and fetatian, cherry tomatoes, on roasted potatoes, sweet potatoes and puy lentils, fine beans.
Dairy

Roasted spiced cauliflower, beetroot and chickpea cake, pea puree.
Vegan

COURSE FOUR: DESSERT

Glazed Crème Brulee, fresh strawberry compote served with shortcrust biscuit Gluten/dairy

Classic lemon tart with crushed raspberries, raspberry dust Gluten/dairy

Chocolate brownie, dark cherry compote creme fraiche Gluten/dairy

Brioche Bread & Butter Pudding served warm with crème Anglais Gluten/dairy

Classic homemade tiramisu, flakes of chocolate and amaretto served in martini glass Gluten/dairy

Lemon posset, glazed puffed pastry Gluten/dairy

Cheese board with grapes, fig jam, biscuits Gluten/dairy

Price excludes VAT

