

Menu 1

Sample wedding menu: £45 per person, minimum of 4

Starters

- 1
 - Warm goat's cheese tart, caramelised red onions, hazelnuts mizuna and balsamic reduction.
 - Smoked asparagus soup and quail egg soup w/ sour dough

Main courses

- 2
 - Magret's duck breast on braised red cabbage, chestnuts and port jus
 - Wild-mushroom ravioli with sage & butter sauce, Parmesan shaving and smoked pine nuts
 - Seared Cod fillet on fennel and shallot compote and grapefruit hollandaise
 - Guinea fowl Wellington chicken volute with steamed Swiss chard

Desserts

- 3
 - Death by chocolate - Hot chocolate brownie, chocolate sauce and chocolate ice cream
 - Passion fruits and lemon tart and creme fraiche

Menu 2

Sample wedding menu: £65 per person, minimum of 6

Starters

- 1
 - Smoked celeriac soup with truffle oil served with sour dough bread
 - Seared scallops on Jerusalem artichoke purée, pancetta and herb oil
 - Duck liver terrine served with onion jam and toasted brioche

Main courses

- 2
 - 200g Beef Wellington, Christmas trimmings red wine jus
 - Butternut squash, goats cheese and saffron risotto.
 - Pork cooked three ways - fillet, crackling and belly, served with red wine jus and Christmas trimmings
 - Monk fish tail wrapped in Parma ham on a saffron risotto

Desserts

- 3
 - Poached pear with creme Anglais
 - Selection of French cheese
 - Chocolate pot with creme fraiche
 - Lemon and passion fruit tart with raspberry coulis

Wine List – by the bottle (£)

Reds

- Nero d'Avola - Tereni (22)
- Marco Bonfante - Stella Rossa (29)
- Chianti - Machiavelli (36)

Whites

- Marco Bonfante - Gavi di Gavi (32)
- Pitars - Sauvignon (22)

Rose

- Rosè dell'estate (20)