



Passion *for* Food

Autumn / Winter Wedding Menu

Canapés

Confit pork belly lollipops with sweet soy glaze

Mini rare roast beef Yorkshire pudding with horseradish cream

Panko fried cod cheeks with tartar

Smoked haddock and leek tartlets with chive crème fraiche

Wild mushroom and parmesan risotto balls with truffle oil

Warm shot of cauliflower soup with roasted cumin oil (V)

Shallot tart tatin with sage crème fraiche (V)

Starters

Crispy duck leg, cannellini bean puree, pomegranate, blood orange, watercress, rye toasts

Carpaccio of Aberdeen Angus with red mustard frills, horseradish crème fraiche, toasted walnuts and shaved parmesan

Devilled crab and spinach tart, lemon beurre blanc, crispy samphire

Warm chorizo, red pepper and gruyere tart, potato, rocket and caper salad

Beetroot Carpaccio, goat's cheese toasted and fondue, celery and walnut salad, apple chutney, mini Melba toasts (V)

Warm baby artichokes and roasted squash salad, with goat's curd, hazelnuts and soft herbs (V)



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Main Courses

Pork cheek and crisp ham bon bon, potato rosti, buttered pointy cabbage, roasted carrot, apple and onion veloute

Herb crusted rib pave, braised feather blade, caramelised salsify, red wine shallots, carrot puree and red wine jus

Corn fed chicken ballontine with truffled pilaf, roasted leg, fondant potato, baby spinach, chanterelles, and chicken jus

Spiced cannon of venison, shoulder slow cooked with coconut milk, blackberries, buttered kale, smoked Desiree puree, glazed parsnips, and spiced jus

Beetroot gnocchi, roasted salsify, baby spinach, violet artichokes, apple puree, toasted hazelnut dressing (V)

Squash and parmesan arrancini, caramelized nutty salsify, pesto and wilted watercress and endive (V)

Desserts

Chocolate fondant, clotted cream ice cream, griotte cherries

Spiced apple crumble slice, vanilla ice cream, caramel sauce

Pain perdu with caramelized pears, butterscotch sauce, vanilla ice cream, nut clusters

Chocolate bread and butter pudding with honeycomb ice cream

Plate of British cheese with quince jelly, grapes, celery and wafers

Trio of Lemon posset with lemongrass jelly, apple sorbet with apple puree and apple crisps, chocolate nemesis with popcorn cream and salted caramel