

Wedding Menu

£50 per head

While You Wait

Bubbles to start

Starters

- Charred mackerel, bitter leaf salad, pickle cucumber (384kcal)
- Wild Mushroom on toasted sourdough, fried hen egg (346kcal)
- Tomato consommé, horseradish crisp, micro leaves, basil oil (vg)(341kcal)

Mains

- Pan fried Sea trout, tomato fondue, seaweed salt and sour lemons (394kcal)
- Pan roasted chicken breast, creamy polenta, sherry vinegar velouté (691kcal)
- Ricotta dumpling, British wild mushroom, crispy sage, vegetarian cheese (vg) (578kcal)

Sides

- Pan roasted red onion wedges, sherry vinegar (366kcal)
- Braised turnips (111kcal)
- Raw Broccoli salad, soy yogurt, poppy seed dressing (147kcal)

Puddings

- Trinity burnt cream, sable biscuit (v) (1479kcal)
- Amaretto set milk pudding, chocolate crumb (v) (745kcal)
- Strawberry mousse, kraken whipped cream pistachio crumb (v) (708kcal)

To Finish

- Espresso Martini £12 |
- Bakewell Tart 0.0 £10.5 | Banana Old Fashioned £12.5



Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)