



## Example Wedding Menu

### Starters

Slow roast carrot, lemongrass, coriander soup (vegan)  
Heritage tomato and torn buffalo mozzarella salad, olives, pine nuts (V)  
Ham hock terrine, pineapple chutney, mini crisp breads  
Smoked Cornish duck breast, pickled walnut, beetroot and Devon Blue cheese salad  
Severn and Wye smoked mackerel pate, pickled cucumber, sour dough toast

### Mains

*All main courses served roasted garlic and herb new potatoes and seasonal green vegetables*

Black olive and caper topped salmon fillet, creamed leeks and griddled spring onion  
Blackened spiced pork tenderloin, griddled chorizo, cider reduction  
Roast corn fed chicken breast, charred corn, crispy smoked pancetta, Madera jus  
Sweet potato and chickpea falafel, pomegranate seeds, mint yogurt (Vegan)  
Welsh rarebit and asparagus tartlet, citrus wilted spinach (V)

### Desserts

Lemon and gooseberry posset, Tamar valley strawberries, wild strawberry coulis  
Espresso crème caramel, hazelnut biscotti (vegan)  
Sticky date pudding, honeycomb, salted caramel ice cream  
Dark chocolate and cognac cheesecake, orange sorbet, candied peel  
Steeped summer berries, honey cream, crunchy meringue