



Wedding Menu

from £50 pp

Starters

Sharing Mezze style boards with cured meats, pickles, chutneys, breads, fruits, nuts, crackers, cheeses

Mains

Served per table with an allocated guest as 'carver'

Whole roast loin of pork or beef

Vegetarian Wellington

Served per table with sides of roasted herb potatoes, seasonal vegetables, gravy and trimmings

Desserts

Sticky date pudding, honeycomb, salted caramel ice cream

or

Dark chocolate and cognac cheesecake, orange sorbet, candied peel

or

Steeped summer berries, honey cream, crunchy meringue