



(+10% service charge)

SAMPLE RECEPTION MENU
(OPTIONAL AT ADDITIONAL COST)

upon arrival

Prosecco & Amuse Bouche

Ham Hock Croquette, *pickled red onion, lemon aioli* ②④⑦⑨

Beetroot Cured Salmon Gravalax, *dill, horseradish crème fraiche, house brown bread* ②⑤⑦

Slow Cooked Beef & Rosemary, *sourdough, salsa verde* ①②⑦⑭

Broccoli, Pea & Mint Falafel, *beetroot hummus* (V) ⑭

SAMPLE WEDDING MENU

TO START

Sharing Platter

Selection of Cured Meats, Pickles, Toonsbridge Mozzarella ⑦⑩⑭

Sesame Seared Yellow Fin Tuna, (*served rare*) *wasabi & avocado mousse, asian salad, nam jim dressing* ⑨⑫⑬⑭

Pork Meatballs, *tomato, chorizo & butterbean sauce, shaved pecorino* ①②④⑦

Goats Cheese Bon Bons, *rainbow beetroot & apple slaw, burnt apple puree* (V) ①④⑦⑬⑭

Salt & Pepper Calamari, *homemade sweet chilli sauce* ②⑦⑧⑬⑭

served with a selection of freshly baked breads, pesto, olive oil, balsamic syrup ②⑭

MAIN DISH

Hereford Beef Fillet of Beef

lyonnaise potatoes, sauteed green beans, cherry tomatoes, porcini mushroom sauce ⑦⑬⑭

Pan-roasted Halibut

rolled cavolo nero & york cabbage, tomato caper & parsley brown butter, buttery baby potatoes ⑤⑭

Option for Vegan or Vegetarian

choose one

Butternut Squash & Sweet Potato Fritters (V)
beetroot hummus, tzatziki, dressed leaves ④⑦⑫⑬⑭

Spinach, Greenbean & Butterbean Curry (Vegan)
saffron basmati rice, flatbread, dressed leaves ②④



TO FINISH

Crunchie Chocolate Mousse

chocolate mousse, crunchie, raspberry & vanilla ice-cream ④⑦⑩

Baked Alaska

biscuit base, lemon curd, blackberries, vanilla ice-cream & italian meringue ②④⑦

Freshly Brewed Tea & Filter Coffee

Sample Children's Menu

TO START

Hot & Cold Sharing Platters

MAIN DISH

Plain Beef Burger

(add cheese, if you'd like)

served with french fries ②④⑦⑭

Crispy Chicken Fillet

served with french fries ②④⑬

Margherita Pizza

(add pepperoni, if you'd like)

②④⑦

TO FINISH

Fudgy Rocky Road Slice ②④⑦