

“Personally – Privately – Professionally”

Wedding Fair Lunch Menu

Starter

Poached and chilled seatrout, pea, broad bean and radish salad
pea shoots, wild nettle and honey dressing

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Pressed duck rilette, burnt oranges, pickled candy stripe beetroot
beetroot puree and caper berries

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Puy lentil salad, tender stem broccoli, charred courgettes
chilli and pomegranate

Main Course

Harissa roasted chicken and chicken confit croquette, charred artichokes, butternut squash,
avocado, spring onion and yoghurt dressing

Treacle and beer-stained beef brisket, blue cheese dauphinoise, sticky red cabbage
with pears and tender stem broccoli

Open ravioli of butternut squash, wild mushroom and spinach with tarragon oil **(vegan)**

Dessert

Summer pudding with berries, crème fraiche and raspberry coulis

Flourless chocolate torte, mashed raspberries with vanilla mascarpone

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.
Our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering.