Wedding MENU

STARTERS

Roasted spiced tomato soup & coriander - DF, GF, V , Ve

Pumpkin soup, pumpkin seeds & cream – GF, DF*, V, Ve

Chicken liver pate, giardiniera vegetables & toasted sourdough – GF*

Shredded sriracha chicken & tarragon croquette, salsa verde & cress – GF*, DF

Pork & nduja sausage roll, garlic & lemon mayo, salad leaves - DF – supplement £2.50

Kimchi, cheese & potato croquette, garlic & soy mayo, mixed leaf salad - V

Smoked salmon, crème fraiche, capers, beetroot relish & croutons - *GF

Sliced rare beef, stilton, crumbled walnuts & dressed watercress – GF

'Prawn cocktail', dressed coldwater prawns, spiced mary rose sauce, iceberg lettuce, lemon – supplement £3 - *GF, DF

Roasted onion hummus, olive oil, flat bread & chives - *GF, V, DF, Ve

MAINS

Baked Salmon fillet, roasted root & mixed vegetables, new potatoes & chimichurri – GF, DF*

Classic mince beef & onion shortcrust pie, parsley liquor & creamed potato

Chicken supreme, diced bacon, choucroute, chopped greens, creamed potato & gravy – DF, GF*

Roast garlic & thyme chicken supreme, roast carrot, roast rosemary & garlic potatoes & gravy – GF, DF

Sriracha honey glazed pumpkin, roasted pumpkin puree, toasted pumpkin seed granola & crispy cavolo nero – DF, GF, V, Ve*

Slow cooked pork belly, savoy cabbage, garlic & thyme roasted potatoes, apple sauce and gravy – GF, DF

Roast garlic & thyme chicken supreme, roast carrot, rosemary roast potatoes, chipolata, Yorkshire pudding, sage, onion stuffing & gravy - *DF, *GF – supplement £3.50

Roast ribeye beef, roast carrot, garlic & thyme roast potatoes, Yorkshire pudding & red wine gravy - *GF, DF – supplement £8

Ricotta & spinach cannelloni, spiced tomato sauce, béchamel & dressed salad leaves – V, GF*

Braised lamb shoulder, mixed bean cassoulet, peashoots & gremolata – DF, GF

Fish Bouillabaisse, crispy baguette, tomato & fennel sauce, garlic rouille & mixed cress – supplement £18

Roasted mushroom & stilton tart, liaison, cress & pears – V, GF*
250g Dry aged ribeye (served pink), roasted field mushroom, herbed potato terrine, dressed watercress & peppercorn sauce - *DF – supplement £15

Beef wellington, green beans, truffle creamed potato & red wine jus – supplement £18

DESSERTS

Apple & blackberry crumble, oat, nuts & brown sugar crumble topping – V, *GF

Gypsy tart & whipped vanilla clotted cream - *GF, V

Salted caramel & chocolate tart & dulce de leche ice cream – GF*, V

Pumpkin pie & whipped clotted cream - V

Vanilla rice pudding, apple compote & roasted hazelnuts – GF

Banoffee tart, sliced banana, caramel sauce, whipped cream & chocolate – GF*, V

Vanilla baba, fruit compote & vanilla ice cream – V

Chocolate delice, freeze dried raspberry & oat, nuts & brown sugar crumble topping

Vegan & GF sticky toffee pudding, toffee sauce & vegan vanilla ice cream – V, Ve, DF, GF

Vegan & GF brownie & vegan ice cream – DF, GF, V, Ve, NF

Cheese plate – Selection of Kentish blue, Sussex brie & Kentish Ashmore cheddar served with onion chutney, crackers, and grapes – supplement £7.00 - V, GF*

ADDITIONAL INFORMATION

Any quoted supplements on this menu are per guest.

For Nut allergies, please notify a member of the office team which dishes you would like to choose, and we will respond with the necessary changes that will need to be made to accommodate or if they are unsuitable.

While the necessary changes can be made, we cannot guarantee that any of our products/Ingredients are completely free from allergens due to the use of shared equipment in a busy environment.

*V – Vegetarian / Ve – Vegan / GF – Gluten Free / DF – Dairy Free / * - Can Be Requested*