



SAMPLE WEDDING RECEPTION

20th August 2025

GLASS OF CHAMPAGNE

Starters

BAKED PEAR AND FETA SALAD^{VE}

WITH GREEN APPLE GEL

SMOKED SALMON CELERIAC AND HORSERADISH PARCEL^{GF}

WILD BOAR AND APRICOT TERRINE

WITH SPICED CHUTNEY

Mains

BEEF WELLINGTON

WITH CREAMED MASHED POTATO AND STILTON AND BROCCOLI PUREE

CRAB AND LOBSTER TORTELLINI

CHARRED CHICORY, RICH LOBSTER BISQUE SAUCE

BAKED SPICED SMOKED AUBERGINE^{VE GF}

BUTTERNUT SQUASH PUREE

Desserts

SELF-SAUCING CHOCOLATE FONDANT

HONEYCOMB ICE CREAM

PUFF CITRON POSSET

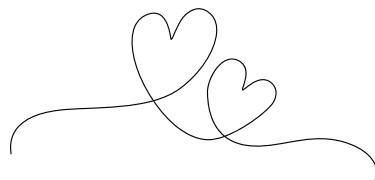
CHEWY LEMON MERINGUE

ZESTY LEMON SAUCE & JUDE'S VANILLA ICE CREAM

ENGLISH CHEESES

HOMEMADE FENNEL SEED CRACKERS & SPICED GRAPE CHUTNEY

TEA OF COFFEE TO FINISH



VE: VEGAN GF: GLUTEN FREE UPON REQUEST

ALLERGIES AND DIETARY REQUIREMENTS CATERED FOR WITH ADVANCE NOTICE. DISHES MAY CONTAIN NUT TRACES. PLEASE ASK IF YOU WISH TO SEE THE ALLERGENS INFORMATION