



WEDDING MENU 1

First Course

Carrot, Coriander and Crème Fraiche Soup with Garlic Croutons and Truffle Oil Drizzle

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Crab, Spring Onion, Chilli and Sweet Ginger Ravioli with Lemon and Thai Basil Cream, Tomato Concasse and Kalamata Olive

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Scottish Smoked Salmon with Soured Cream, Watercress Salad, Cracked Black Pepper and Lemon Oil

-

Duck Liver Parfait with Soused Kirsch Cherry Compote Sweet Soy Dressing and Melba Toast

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Intermediate Sorbet Course of your choice from our Sorbet Selection

Main Course

Medium Roast Herb and Horseradish Rolled Sirloin Scotch Beef with Yorkshire Pudding, Whole Roasted Baby Shallots Red Wine jus

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Paupiette of Chicken Breast with Rice Brie, Sundried Tomato and Thyme, Garlic Sauteed Wild Mushroom, Cepe and Tarragon Cream Sauce

-

Oven Roasted Fillet of Scottish Salmon and Pea and Black Pepper Puree, Saffron, Dill and Caviar Veloute

-

Pappardelle Pasta with Roast Pumpkin Sauce Served with Home Made Game Chips and Olive Roquette Salad (V)

-

Char-Grilled Mediterranean Vegetable and Mozzarella Pave with Baby Leaf Salad and Roast Pepper Coulis (V)

-

All served with Roasted Turned potatoes and Selection of Vegetables

Puddings

Vanilla Crème Brulee with Fresh Berry Salad and Ginger Snap Biscuits

-

Profiteroles with Vanilla Pod Pastry Cream and Warm Chocolate Sauce

-

Duo of Chocolate Marquise with Raspberry Sorbet and Orange Anglaise

-

Continental Cheese Plate with Ale Chutney, Oat Biscuits, Celery and Grapes

-

Coffee and Petit Fours





WEDDING MENU 2

First Course

Wild Mushroom Soup with Celeriac Cream, Confit Cepe, Butter Baked Peppered Croutons and Tarragon Oil

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Pressed Roast Vegetable Terrine with Aubergine Caviar Roquette and Parmesan Plouche, Balsamic Reduction and Red Pepper Coulis

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Cognac Confit Chicken Liver and Fole Gras Parfait with Green Apple Jelly Pickled Walnuts and Toasted Pancetta Brioche

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Mussel, Calm and Scallop Chowder with Hint of Chilli and Shredded Lemon Grass, Topped with a Garlic, Parsley and Pea Emulsion and Tomato Beignets

Amuse Bouche

Intermediate Sorbet Course of your choice from our Sorbet Selection

or

Warmed or Chilled Amuse Bouche from our Selection

Main Course

Cinnamon Glazed Gressingham Duck Breast with Spring Onion, Mango and Vanilla Risotto, Sauteed Girolles Napped in a Split Sweet and Soured Duck Jus

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Pan Fried Supreme of Corn Fed Chicken with Lemon Sun Blushed Tomato, Tarragon Mousseline, Saffron Confit Ratte Potatoes Cepe Veloute and Beetroot Crisps

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Corn Fed Farm Range Chicken Brest with Wild Scottish Salmon, Tarragon Mousseline, Smoked Garlic and Celeriac Puree, topped with Wild Mushroom and Pearl Barley Broth

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Pan Fried Wild Sea bass Set on Buttered Spinach with Fresh Garden Asparagus, Garlic Sauteed Butter Beans and a Light Pink Grapefruit Foam Butter Sauce

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Crispy Oyster Mushroom Risotto with Parmesan, Sauteed Garden Asparagus, Black Truffle Oil, Confit Vine Plum Tomato Fondant, Goats Cheese Fondue, Pine Nut Compote and Basil Oil (V)

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Sage Infused Tian of Confit Aubergine and Oven Blushed Vine Tomato, with Roquette and Parmesan Gratin, Sundried Tomato Passarta and Chilli Oil Dressing (v)

All served with a Selection of Vegetables

Puddings

Raspberry, Lemon and Rosemary Crusted Crème Brulee with Blackberry Farce, and Cinnamon Shortbread

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Chocolate and Morello Cherry Fondant with Vanilla Pod Anglaise, Berry Salad, Lime Sorbet and Kirsch Syrup

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Warm Spiced Apple Cake with Rhubarb Confit, Rum and Raisin Ice Cream and Calvados Anglaise

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Dorset Blue Vinney, Harlech Cheddar, Sage Derby with Real Ale Chutney, Oat Biscuits, Celery and Grapes

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Coffee and Petit Fours





WEDDING MENU 3

First Course

Lobster Bisque with Shredded Claw, Scallop, Lemon and Pepper Brinoise, Spinach Rye Bread and Coral Butter Cream

Pressed Baby Root Vegetable Pave with Sage and Olive Beignets, Aubergine Caviar Red Pepper Coulis and Balsamic Reduction

Carpaccio of Angus Fillet Beef with Cucumber and Japanese Moule Noodles, Celeriac Remoulade, Horse Radish Cream and Truffle Dressing

Fruit De Mer Platter of Marinated Tiger Prawns, Rock Oysters, Orkney Scallop and Herring, Aioli, Thai Chilli Jam and Lemon Grass Dipping Sauce

Cognac Confit Vension Liver and Foie Gras Parfait with Green Apple Jelly Picked Walnuts, Sultana Jam and Toasted Caraway and Orange Brioche

Amuse Bouche

Intermediate Sorbet Course of your choice from our Sorbet Selection
or
Warmed of Chilled Amuse Bouche from our Selection

Main Course

Tournedos of Black Angus Beef Fillet Peppered, Butter Fondant Potato, Celeriac Mash, White Asparagus Tips, Aubergine Caviar with Sauteed Button Shallots & Reserve Port and Sage Infused Jus

Walnut and Thyme Crusted Rack of Welsh Lamb Potato and Parsnips Dauphinois, Rataouille Gateaux, Minted Onion Compote and Redcurrent Jus

Seared Fillet of Wild Sea Bass with Vanilla Herb Risotto, Orange Clam Chowder and Beignets of Red Mullet and Coral Butter Sauce

Corn Fed Farm Range Chicken Brest with Wild Scottish Salmon, Tarragon Mousseline, Smoked Garlic and Celeriac Puree, topped with Wild Mushroom and Pearl Barley Broth

Roast Mediterranean Vegetable Tower with Truffle Croute, Goats Cheese Fondue, Plum Tomato Tian, Cucumber Noodles and Kalamata Olive Jus (v)

Butter Roast Courgette Flower with Feta, Cashew But and Girolles Mushroom Farce, Oven Blushed Baby Plum Tomatoes and Reserved Port Syrup (V)

Butternet Squash and Gorgonzola Ravioli and Parmesan Cream, Crispy Fried Julienne of Leek and Truffle Oil Dressing (V)

All served with a Selection of Vegetables

Cheese

Continental Cheese Course with Real Ale Chutney, Oat Biscuit, Celery and Grapes

Puddings

Grand Marnier Souffle with Cracked Black Pepper and Strawberry Compote, Vanilla Pod Ice Cream and Pistachio Tuile

Raspberry, Lemon and Rosemary Crusted Crème Brulee with Blackberry Farce, and Cinnamon Shortbread

Chocolate and Morello Cherry Fondant with Vanilla Pod Anlaise, Berry Salad, Lime Sorbet and French Syrup

Dorset Blue Vinney, Harlech Cheddar, Sage Derby with Real Ale Chutney, Oat Biscuits, Celery and Grapes

Coffee and Petit Fours

