

WEDDING MENU

Please choose from the below menu one starter, one main and one dessert.

Starters

Fish

- Pan Fried Grey Mullet on Pumpkin and Crushed Cardamom with Tarragon Cream.
- Regent's Cocktail with Cornish Crab and Scottish Lobster on Pickled Cucumber and Citrus Biscotti

Meat

- Parma Ham and Poached Pear Salad with Balsamic Caramelised Banana Shallots.

Vegetarian

- Creamed Rosemary and Celeriac Soup with Truffle Dumplings.
- Glazed Ragstone Goats Cheese and Potato Terrine with Caramelised Beetroot and Apple Crumble.

Mains

Fish

- Hay Baked Fillet of Salmon on Sautéed Baby Gems, Parsnip Fondant and Citrus Butter.
- Pan Fried Halibut on a Mussel Bubble and Squeak, Wilted Kale and Shellfish broth

Main – Meat

- Roast Chicken Supreme on a Leek, Potato and Goats Cheese Gratin with a Thyme Jus.
- Roast Rump of Lamb on Quince and Coriander Blinis, Buttered Greens and a Pinot Jus

Main – Vegetarian

- Oyster Mushroom, Charred Zucchini and Mozzarella Tart with a Sweet Tomato Chutney and Béarnaise Sauce.

Desserts

- Seasonal Fruit Plate with a Lemon and Thyme Posset
- Vanilla Pannacotta with a Raspberry Jam and Cinnamon Shortbread
- Medjool Date Sticky Toffee Pudding with a Pistachio Ice Cream
- British Cheese Plate with a Selection of 4 Cheeses, a Pear and Chestnut Chutney and Crackers
- Assiette of Desserts
 - Warm Chocolate Truffle Cake with Milk Ice Cream
 - Fruit Brochette with Winter Pimms Jelly
 - Vanilla Crème Caramels