



Splendid Wedding Breakfast

Selection of four canapés

STARTERS

Confit duck & orange terrine, sliced plum & crisp toasts

Sweet potato falafels, tzatziki, feta, honey, chickpeas (v)

Walter Rose beef carpaccio, rocket, pesto

Salmon, Kaleidoscope Gin cure, salt baked lemon

MAINS

Lamb shoulder, gratin potato, 'no dig' greens, raspberry jus

Oven-roasted sea bream, herb & chilli crushed potato, spinach, salsa verde

West End Farm pork tenderloin, serrano, basil, garden potatoes, Somerset cider glaze

Sautéed gnocchi, Old Winchester cheese, wild mushrooms, sun-blush tomato, basil (v)

DESSERTS

Somerset baked apple & plum crumble, vanilla ice cream

Chocolate, sea salt, caramel, kirsch cherries

Pear, fig & almond tart, cardamom ice cream

Lime & rosemary cheesecake, ginger curd, honey

EVENING FOOD

Piadena wraps, cajun spiced sweet potato fries

Please let us know if you have any allergies or dietary requirements. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



Stunning Wedding Breakfast

Selection of four canapés

STARTERS

Walter Rose Lebanese chicken terrine, chermoula flatbreads
Isle of Wight plum tomato, buffalo mozzarella, basil, pangrattato (v)
Salt beef bresaola, crispy mozzarella, marinated tomatoes
Salmon, sweet peppers, pesto, lime, coriander

MAINS

Ruby & White blade of beef, olives, pancetta, tomato, seasonal greens
Oven-roasted sea bream, herb & chilli crushed potato, spinach, salsa verde
Braised pork belly, roast shallot, polenta, Somerset cider jus
Sautéed gnocchi, Old Winchester cheese, wild mushrooms, sun-blush tomato, basil (v)

DESSERTS

Eton mess, meringue, strawberry, lime, basil
Dark chocolate crèmeux, coconut, mango, spiced rum
Pear, fig & almond tartlet, cinnamon ice cream
Tiramisu, coffee, amaretto, muscat

EVENING FOOD

BBQ buffet, salads & breads

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Spectacular Wedding Breakfast

Selection of six canapés

STARTERS

Loch Duart salmon, Kaleidoscope Gin cure, “no dig” watercress pesto
Serrano ham, Wyfe of Bath, truffle honey

Wild mushroom arancini, garlic & tomato pesto, Old Winchester cheese (v+)
Minestrone soup, Parmesan croute, olive, basil

FISH

Grilled wild caught sea bream, sea grass, lobster & caviar butter

MAINS

Walter Rose braised lamb, olives, borlotti beans, tenderstem
Brixham sea bass, fregola, sun blushed tomato, basil,
Stokes Marsh Farm beef fillet, wild mushroom, burnt shallot
Halloumi, pomegranate, coriander, giant cous cous (v)

DESSERTS

Quince & lavender honey tart, spiced sugar, crème fraîche
Somerset apple & almond frangipane, cinnamon ice cream, honeycomb
Dark chocolate fondant, mint chocolate ganache, vanilla ice cream
Sweet potato & walnut honey loaf, clotted cream

EVENING FOOD

BBQ buffet
Served with mini desserts



Canapés

Crispy halloumi, sun blushed tomato pesto (v)

Salt cod, preserved lemon

Treacle beef croquettes, saffron aioli

Courgette fritters, barrel aged feta, honey

Harissa spiced salmon, chilli mayo

Smoked salmon, olive & tomato blini

Melted mozzarella & olive tapenade crostini (v)

Spanakopita tartlet (v)

Beetroot falafel, hummus (v+)

Roast sweet potato & avocado salsa bruschetta (v+)

Sun-blush tomato crostini (v+)

£12 per person for 4

£18 per person for 6

£24 per person for 8

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