



Wedding samples 2017/2018

Starters

Seasonal soup, elms bread, netherend farm butter (vegetarian)
Smoked salmon, horseradish pannacotta, baby watercress, rye bread
Black miso, tofu & mushrooms (VEGAN)
Heritage tomato salad, goats curd & cheese, focaccia (vegetarian)
Smoked haddock, cheddar crust, marinated tomato
Pressed terrine of home cured ham, garden parsley & nasturtiums, piccalilli
Potted shrimp, avocado, melba toast
Barrel aged feta, watermelon & pomegranate salad, cured cucumber (vegetarian)
Cured beef, orange & spinach salad, celery crisps
Textures of beetroot, horseradish & rye (vegan)

Mains

Open lasagne of wild mushroom, spinach & parmesan, sage cream
Roast breast of chicken, bourguignon sauce, parsley potato, fine beans
Roast Duart salmon, Roast courgette & tomato salsa, lemon & pine nut rice
Roast rib of Hereford beef, glazed red wine shallots, fondant potato, horseradish cream
Roast cod, black miso crust, dashi broth, coriander noodles
Spiced lentils, aubergine compote, baked Capricorn cheese
Salmis of Worcester game (only when in season (winter)) crisp greens & mash
Dorade bream, lemon & celery herb potato salad, spinach & rocket, lemon oil
Braised lamb shoulder, squash puree, sage dressing

Desserts

Vanilla pannacotta, poached strawberries & sorbet (may – September)
Passion fruit pavlova
Chocolate & Frangelico tart, mousse & praline
Glazed clementine, orange granita, shortbread
Pistachio cake, baked custard, almonds
Coconut delice, mango salsa & sorbet
Pear & apricot frangipane tart, almond creamy, cherries
Vanilla cake with berry marmalade