



Winter Wedding Offer

Available from January 1st to March 31st 2018

Dining Menu

£59.95 inc VAT per person

Chefs Selection of Canapés

3 per person

Starter

Ham hock - roulade of smoked ham hock, soft poached quail eggs, crispy potatoes & tomato relish

Main Course

Maize fed chicken - poached & grilled maize fed chicken, confit leg bonbon, tarragon pearl barley risotto, broccoli and light garlic sauce

Dessert

Chocolate - dark chocolate tart, passion fruit sponge, passion fruit cream, honeycomb

Tea, Coffee

With mini shortbread hearts

Evening Buffet

Bacon Rolls or haloumi pitta with roasted vegetables

Accompanying Drinks Package

Welcome Drink

Prosecco

Or

Elderflower Spritzer (Non Alcoholic)

Table Wines

Garganega Il Barroccio IGT Bianco de Veneto
Nero d'Avola Il Barroccio IGT Rosso Terre Siciliane

Strathmore Sparkling or Still Water

Prices include; 1 glasses of Prosecco or Soft drink, 1 bottle sparkling water, 1 glass of table wine, food, service, white linen table cloths & napkins, cutlery, crockery, glassware and VAT at the current rate



Selector

Starters

Beetroot - tian of beetroot layered with goat's cheese mousse, pear compote, walnuts, celery oil (V)/(GF)

Tomatoes - Caprese salad tart (tomato, basil & mozzarella) with basil puree & balsamic jelly (V)

Ham hock - roulade of smoked ham hock, soft poached quail eggs, crispy potatoes & tomato relish

Main Courses

Maize fed chicken - poached & grilled maize fed chicken, confit leg bonbon, tarragon pearl barley risotto, broccoli and light garlic sauce (GF)

Tweed salmon - pavé of salmon, new potato & cauliflower salad and chive butter sauce (GF)

Shallots - shallot tarte tatin with wilted spinach, wild mushrooms and baby leeks (V)

Desserts

Cranachan – Raspberry whisky cream with honeycomb, raspberry compote and shortbread

Strawberries & cream - vanilla panna cotta with textures of strawberry (GF)

Chocolate - dark chocolate tart, passion fruit sponge, passion fruit cream, honeycomb

(V) - Vegetarian

(GF) – Gluten Free

Special dietary requirements will be gladly catered for. Please notify when booking of any special requests or requirements.