



Our inhouse Chefs have created the menu options below but if you can't find what you are looking for, just ask and we will be happy to provide alternatives to suite your individual tastes and dietary requirements

CANAPÉS

Canapes are appetisers that are served on platters by our waiting staff during your drink's reception, following your wedding ceremony and they are the perfect way to keep your guests entertained while you both disappear to have some photographs taken in the house and grounds.

Choose up to four options from the selection below:

BUCKWHEAT BLINIS TOPPED WITH SMOKED SALMON, CRÈME FRAICHE & DILL

SOMERSET BRIE & CRANBERRY RELISH ON A TOASTED CROSTINI

THAI SPICED FREE RANGE CHICKEN BREAST SKEWERS (GF)

FISH GOUJONS WITH TARTARE SAUCE & LEMON

SWEET CHERRY PEPPERS FILLED WITH CREAM CHEESE & RICOTTA (GF)

MINI YORKSHIRE PUDDINGS FILLED WITH RARE ROAST BEEF & HORSERADISH

MINI FRUIT SCONES SERVED WITH STRAWBERRY JAM AND CLOTTED CREAM

[3 per portion]

£4.95

STARTERS

WARM GOATS CHEESE & FIG PARCELS

With a rocket & balsamic salad

CARROT & CORIANDER SOUP

With herb croutons (Ve) (GF)

CLASSIC PRAWN COCKTAIL

Atlantic Prawns in a Marie Rose Sauce served with baby gem lettuce, avocado & tomatoes (GF)

HOMEMADE SMOKED SALMON & PRAWN FISHCAKE

On a bed of crushed peas with homemade tartare sauce

SUN BLUSHED TOMATOES, BOCCONCINI MOZZARELLA & FRESH BASIL OIL

Served with a basil leaf salad (GF)

FREE RANGE HAM HOCK TERRINE

Garnished with salad leaves and served with pineapple & ginger relish and melba toast

MAIN COURSES

BREAST OF CHICKEN

Served with a creamy garlic, pancetta & Prosecco sauce (GF)

TRADITIONAL ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING

Served with a red wine jus

PAN FRIED FILLET OF SEA BASS TOPPED WITH NORTH ATLANTIC PRAWNS

Served with sauce Vierge (GF)

SLOW ROASTED LEG OF LAMB

Served with roasted garlic & rosemary stuffing and a rich roast jus

ROASTED VEGETABLE WELLINGTON (V)

Roasted seasonal vegetables encrusted in puff pastry served with a cranberry reduction

All served with Chef's choice of seasonal potatoes and fresh market vegetables.

THAI SPICED VEGETABLE CURRY

Served with coconut infused rice (ve)

DESSERTS

INDIVIDUAL LEMON TART

Served with clotted cream and a homemade Blackberry compote **

STICKY TOFFEE PUDDING

Served with rich vanilla custard or vanilla pod ice cream

CRÈME BRULEE

Served with a homemade shortbread biscuit

RASPBERRY CHEESECAKE

Served with a homemade raspberry coulis **

BELGIAN CHOCOLATE BROWNIE **

Served with vanilla pod ice cream

** can be Gluten Free or Vegan

CHEESE SELECTION*

Black Waxed Cheddar, Cropwell Bishop Blue Stilton and Somerset Brie, served with an assortment of cheese biscuits on slate platters garnished with grapes and fruit chutney

*served as a dessert for a supplement of £1.50 per head or as an additional course for £5 per head

CHILDREN'S MENU

STARTERS

FAN OF GALIA MELON & STRAWBERRIES

Served with a raspberry puree

CREAMY TOMATO SOUP

Served with a crusty baguette

MAIN COURSE

TRADITIONAL BATTERED POLLOCK FILET

Served with chips, peas and tomato ketchup

PENNE PASTA IN A RICH TOMATO SAUCE TOPPED WITH PARMESAN

Served with a slice of garlic bread

DESSERTS

BELGIUM CHOCOLATE MOUSSE

Topped with fresh cream and raspberries

BANANA SPLIT

Served with whipped cream, vanilla ice cream and topped with chocolate sprinkles

Please select either:

two courses at a cost of £30 per person

or

three courses at a cost of £38 per person (includes coffee)

Children may choose a smaller portion of the adult meal with:

£5 reduction on a 2-course meal [£25]

or

£8 reduction on a 3-course meal [£30]

All prices shown are inclusive of VAT.