

## WEDDING MENU

### STARTERS

Chilled asparagus, poached hens egg dill hollandaise and parmesan shavings.

White onion, cheddar and cidar soup, croutons and balsamic.

Salmon rilliette, sesame seed tuille, beetroot puree and confit capers.

Pea and ham soup, bacon lardons and poached quails egg.

Homemade salmon fishcake, coriander, chilli and lime dip and soy dressed leaves.

Pork belly braised, celeriac puree and lentil jus.

Parmesan risotto, baby onions rings, parsley crisps and pinenuts.

Confit duck, hoi sin sauce, pickled cucumber, leek ribbons and coriander.

Beetroot, vodka cured salmon, quails egg, pommegranite and pea shoots.

Boiled ducks egg and red wine jus soldiers.

### MAIN COURSES

Fillet of beef curry, lentils and basmati rice.

Pork and leek sausages, creamed calvados mash, turned apple, celeriac dust and red wine jus.

Roast home aged sirloin of beef, goosefat roast potatoes, yorkshire pudding, seasonal vegetables and a rich gravy.

Pan fried sea bass, pea puree, savoy cabbage, spring onions and red peppers.

Smoked salmon risotto, crème fraîche, lemon, tarragon and dressed pea shoots.

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Loin of lamb, black olive goats cheese, smoked cherry tomato and green beans.

Butternut squash, parmesan and spinach pitivaier, squash puree, creamed celeriac, horseradish, chives and sage crisps.

Braised hauch of vension bougingone, wholegrain mustard mash potato, baby onions, bacon lardons and button mushrooms.

Shepherds pie: Lamb cutlets, savoy cabbage and red wine jus.

Tomato seafood pasta, mussels, pollack, cod, king prawns and hake.

### DESSERTS:

Lemon and raspberry crème brûlée and raspberry sorbet.

Baked chocolate mousse and vanilla ice cream.

Vanilla, coconut pannacotta, berry compote and shortbread biscuits.

Orange polenta cake, candied orange zest and clotted cream.

Baked fig and franipane galette and rum and raisin ice cream.

Treacle tart and honey comb ice cream.

Fresh fruit, tuille basket and strawberry ice cream.

Spiced plum and apple crumble and crème anglaise.

Banana purée, caramalised banana, profiteroles filled with banana chantilly, chocolate sauce sauce and raspberries.

Coffee and homemade biscuits or homemade chocolates.

## WEDDING MENU

### DRINKS - SPRING AND SUMMER

#### PACKAGE ONE

Classic pimms (one glass per person).

Berry Bros Chardonnay or Merlot wine.

Berrys Bros sparkling wine (for the toast).

Still and sparkling water.

£23.00 per person.

#### PACKAGE TWO

Classic pimms (two glasses per person).

Or Berrys Bros sparkling wine (one glass per person).

Don Javiera Chardonnay 2009, Maipo Chile.

Don Javiera Merlot 2010, Maipo Chile.

Gaston Chiquet NV Brut champagne (for the toast).

Still and sparkling water.

£28.00 per person.

#### PACKAGE THREE

Classic pimms (two glasses).

Or Berry bros sparkling wine (one glass).

Pinot Grigio Casa Bertoldi 2009 and Berrys' Good Ordinary Claret.

## WEDDING MENU

Still and sparkling water.

Marguet Rose Grand Cru Champagne.

£35.00 per person.

### DRINKS - AUTUMN AND WINTER

#### PACKAGE ONE:

Homemade warm mulled wine (one glass per person).

Berry bros Chardonnay or merlot wine.

Berrys bros sparkling wine (for the toast).

Still and sparkling water.

£24.00 per person.

#### PACKAGE TWO

Homemade warm mulled wine or Berrys bros sparkling wine (one glass per person).

Don Javiera Chardonnay 2009. Maipo, Chile.

Don Javiera Merlot 2010. Maipo, Chile.

Gaston Chiquet NV Brut, Champagne (for the toast).

Still and sparkling water.

£28.00 per person.

#### PACKAGE THREE

Warm Winter Pimms or Berry bros sparkling wine (one glass).

## WEDDING MENU

Le Fume Blanc Sauvignon 2009 and Berrys' Good Ordinary Claret.

Still and sparkling water.

Marguet Rose Grand Cru, Champagne.

£35.00 per person.

## CLASSIC GASTRO PUB DRINKS

Local jug of ale, ginger beer ale or traditional homemade lemonade.

Berrys bros Chardonnay or Berrys Merlot.

Still or sparkling water.

Berrys bros sparkling wine.

£16.00 per person.