

# Orchid wedding menu

## TO START

Flaked mackerel tartare, horseradish cream, pickled courgette & confit beetroot pearls

Wood pigeon, celeriac, wholegrain mustard purée

Langoustine bisque with rustic bread

Ham hock bon bons, homemade piccalilli & sweet 'n' sour baby leeks

## TO FOLLOW

Slow-braised feather of beef with dauphinoise potatoes, green beans & baby carrots

Posh fish & chips, crispy fried cod loin, stacked pont neuf  
& mashed mint & crème fraîche peas

Pork belly with salt-baked celeriac, toffee apple purée & boulangère potatoes

Curried cauliflower gnocchi

## TO FINISH

Warm chocolate brownie & vanilla ice cream

White chocolate & rosemary brûlée with honeycomb crisp

Poached rhubarb & apple crumble, custard

Croquembouche (shared by the table)

**+£10.00 per guest**

Please choose a set menu of one starter, one main & one dessert. Vegetarian & vegan variations available.