

Rose wedding menu

TO START

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

Roasted guinea fowl with celeriac remoulade, wholegrain mustard jus

Smoked applewood & red onion marmalade tartlet, tarragon dressing

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

TO FOLLOW

Slow-braised beef ballotine with smoked bacon, sweet onion,
dauphinoise potato, green beans & baby carrots

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

Pumpkin & sweet potato Wellington, sable potato & endive salad

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

TO FINISH

Rich red velvet trifle, topped with Chantilly cream

Warm chocolate brownie & vanilla ice cream

White chocolate & rosemary brûlée with honeycomb crisp

Trio lemon assiette, lemon tart, brûlée & fresh sorbet

+£10.00 per guest

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