

THE LOFT MENU

INCLUDED IN YOUR WEDDING PACKAGE

Please choose a set menu of one starter, one main & one dessert.

Vegetarian and Vegan variations available

TO START

Goats cheese crottin, beetroot carpaccio, pickled baby beets, hazelnut crumb, truffle dressing & sourdough crispbreads. (V)

Ham hock & belly terrine, pickled apples & celeriac puree, focaccia toast

Smoked bacon, gruyere & leek tart, pickled red onions, herb salad & balsamic dressing

Poached & smoked salmon terrine, beetroot salad, crispy capers & focaccia toast

Soup, served with sourdough boules & butter.

Choose from:

Roasted plum tomato & sweet potato soup, Lancashire cheddar sourdough toast (v)

Cream of cauliflower soup, Blacksticks blue cheese croquette & truffle oil (V)

Pea & ham soup, crispy goats' cheese

Leek, potato & spinach soup, crispy leeks (V) (VE)

TO FOLLOW

Roasted rump of beef, Yorkshire pudding, stem broccoli, honeyed carrots, beef dripping potatoes & beef jus

Roasted chicken breast, crispy Parmentier potatoes, maple carrots, young leeks & chicken jus

Slow cooked lamb shoulder, confit shallots, horseradish creamed potato, pickled carrot & crispy onions (GF)

Seared cod supreme, cherry tomato & red pepper ragu, pecorino gnocchi & tender broccoli (GF)

Baked portobello mushroom, celeriac & red pepper stuffing, chive crumb, potato fondant, tender broccoli, maple carrots & porcini sauce (GF, VN)

TO FINISH

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (V)

Strawberry & white chocolate cheesecake, strawberry gel & sorbet

Lemon & Swiss meringue tart, vanilla cream & raspberry sauce (V)

Fresh raspberry macaron, clotted cream & dried raspberry crumb (V)

Apple, blackberry & caramel crumble tart, vanilla ice cream & crème Anglaise
(V)