Bespoke Wedding Package

DRINKS PACKAGE

A glass of Bucks Fizz or a bottle of chilled beer on arrival Two glasses of house white, red or rosé wine with the meal A glass of Prosecco to toast

WEDDING BREAKFAST

select one choice for each course

STARTER

Your choice of Chef's homemade soup (see page 12 for various options)

Chicken liver and cognac parfait, roasted heritage tomato and thyme-scented croute

A pressing of slow cooked ham hock, homemade piccalilli and toasted ciabatta

Cod and spring onion fishcake, tartare sauce, garden pea, broad bean and pea shoot salad

Garlic creamed wild mushroom, served on toasted focaccia

Baked goat's cheese and sweet red onion tartlet, herb salad and chive beurre blanc

MAIN COURSE

Oven baked breast of chicken, roasted potato fondant, butternut squash, tender stem broccoli and thyme jus Pan-fried salmon fillet, crushed new potatoes, cauliflower purée, buttered spinach, confit cherry tomato and chive beurre blanc

Braised Van der Mey bacon joint, tarragon, mustard and chive glaze, potato terrine, truffle cabbage, glazed apple and cider jus

Braised blade of beef, creamed potato, charred carrot, fine beans and bourguignon sauce

Oven roasted breast of turkey, chestnut stuffing, chipolata bacon roll, seasonal vegetables, cranberry sauce and sage jus

DESSERT

Sticky toffee pudding, butterscotch sauce and Cheshire Farm vanilla bean ice cream
Triple chocolate brownie, white chocolate chunk ice cream
Vanilla crème brûlée, fresh berries and vanilla shortbread
Vanilla baked New York cheesecake, clotted cream, fresh berry compote
Glazed lemon tart, blackberry sorbet, candied peel

Coffee & homemade fudge

EVENING BUFFET

select one of the following options

OPTION 1

Selection of closed sandwiches Homemade sausage rolls with house chutney Petit home-baked savoury quiche Mediterranean chicken brochettes Marinated vegetable brochettes Home-baked, lightly spiced potato wedges with chive mayonnaise Dressed house salad (v); Greek salad, potato salad, coleslaw

OPTION 2

A selection of sliders

Beef; Cajun chicken; Falafel; Halloumi and Portobello mushroom Served with potato wedges and house slaw

Option 3

Old English sausage and bacon barms Served with house salads and cajun spiced wedges