

Wedding Menus

option 1

£29.95 per person

option 2

£34.95 per person

option 3

£39.95 per person

starters

crab

beautifully sweet white and brown crab marinated with lemon, tarragon, parsley served with a salad of cherry tomato's and curly endive finished with a focaccia crisp.

crispy duck

watermelon and pomegranate salad with raspberry dressing

cauliflower and cumin fritters

with lime yoghurt and rocket leaves, finished with spicy roasted chickpeas

oak smoked breast of duck

with zesty orange salad served with toasted sesame dressing and plum puree.

beetroot, vanilla and vodka cured salmon

pickled cucumber, summer radish with dill and mustard sauce

red and yellow beets, spinach, goats cheese tart

with summer leaves and herb dressing.

carpaccio of beef

fennel and served with shaved goats cheese

scallops

black pudding, crispy bacon, apples and hazelnut

beetroot and goats cheese terrine

micro leaves, baby tomatoes and honey roasted pecans served with an orange and honey dressing

mains

breast of chicken

roasted with a watercress crust, served with dauphinoise potatoes, glazed carrots and creamed leeks

seared sea bass

accompanied by crushed potato, sauce vierge, green beans and samphire

sautéed gnocchi

with chargrilled vegetables, ricotta and basil oil

slow roasted pork belly

glazed with blossom honey served with sage mash, roasted apple, seasonal vegetables and a cider jus.

fillet of monkfish

roasted with thai spices on a bed of coconut and lime lentils, served with sauté pak choi, tempura king prawn and lightly spiced mango puree

lemon & asparagus tortellini in a saffron sauce

served with summer greens.

roast breast of corn-fed chicken

served with puy lentil and pancetta cassoulet finished with honey roasted vegetables and a caramelised apple and west country cider jus

fillet of british beef

fondant potato, celeriac puree, glazed carrots finished with a red wine sauce.

roasted turbot

presented with saffron and lemon polenta, confit peppers and smoked aubergine puree, finished with mussels and dill

cauliflower and spinach ceylon curry

topped with coriander yoghurt, spiced aubergine, ginger and spring onion samosa, mixed onion and cumin bhaji served with handmade garlic naan

desserts

taste of citrus

lemon meringue pie, lime leaf pannacotta, orange and cointreau ice cream.

raspberry cheesecake

with mint syrup and limoncello ice cream

salted caramel brownie

with a warm chocolate shot, strawberry and clotted cream ice cream

apple and rhubarb crumble

served with vanilla bean custard, cinnamon ice cream

classic crème brulee

accompanied by milk chocolate mousse and a white chocolate and freeze dried raspberry shard

sticky toffee pudding

served with boozy toffee sauce and a whisky ice cream

chocolate fondant

with orange curd, finished with raspberries and devonshire clotted cream.

devon apple cake

toffee sauce, masarated strawberry's, scone crumble, dark chocolate shard.

vanilla bean pannacotta, honeyed cherry's, brandy snap and black cherry ice cream