



WEDDING MENU

CANAPES

Roast Beef | Yorkshire Pudding | Horseradish
Chicken Croquette | Caesar Dressing | Herbs
Leek and Gruyere Gougères
Hot Smoked Trout | Beetroot | Crème Fraiche

STARTERS

Whitby Crab | Pea Panna Cotta | Herb Emulsion
Mushroom Arancini | Fennel Puree | Shallot (VE)

MAINS

Cornfed Chicken Breast | Braised Leg and Mixed Leaf Salad
Crispy Chicken Skin | Crisp Potato Terrine | Celeriac | Chicken Sauce
Braised Stuffed Onion | Lentil Salad | Salsa Verde | Vegetable Crisps (VE)

DESSERT

Poached Pear | Whipped Vanilla Yoghurt | Hazelnut Praline

CHEESE

A selection of British and Continental Cheeses | House Chutney | Crackers

EVENING FOOD

Fish and Chips Cones

THIS IS JUST A SAMPLE OF WHAT WE CAN DO, CONTACT US FOR A MENU TAILORED TO YOU.

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