MENUS

MENU 1

(Included in the Willow, Blossom and Mulberry Package)

Please Choose One Starter, Main and Dessert

Roast Tomato and Red Pepper Soup, Crispy Basil (VE)(GF)

Confit Chicken and Ham Hock Terrine, Tarragon Mayonnaise

Mackerel Pate, Pickled Cucumber, Baby Watercress Salad, Toasted Croute

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Roast Breast of Chicken, Sweet Potato Puree, Confit Vegetables and Wilted Spinach (GF)(DF)

Pork Tenderloin, Spring Onion Mash Potato, Cabbage and Pancetta (GF)

Pan Seared Salmon Fillet, Crushed Potatoes, Creamed Leeks (GF)

Slow Cooked Aubergine, Wilted Spinach, Ras El Hanout, Chargrilled Vegetables (VE)(GF)

Blueberry and White Chocolate Cheesecake, Blueberry Compote (V)

Lemon Tart, Caramelised Walnut Crumble, Honeyed Mascarpone (V)

Chocolate Torte, Raspberry Cream (V)(GF)

Fresh Filtered Coffee, Tea with Chocolate Mints

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MENU 2

(Included in the Blossom and Mulberry Package)

Please Choose One Starter, Main and Dessert

Roast Squash Soup, Coconut and Coriander, Paprika Popcorn (VE)(GF)

Smoked Duck, Walnuts, Orange and Watercress Salad (GF)(DF)

Seabass, Ginger and Lime Fishcake with Pickled Radish Salad (DF)

Roast Sirloin of Beef, Fondant Potato, Baby Carrots, Yorkshire Pudding, Swede Puree, Red Wine Gravy

Rolled Leg of Lamb, Roasted With Garlic and Rosemary, Roasted Potatoes, Mint Sauce and Gravy (GF)(DF)

Confit Duck Leg, Lyonnaise Potato, Spiced Carrot Puree, Red Wine Jus (GF)(DF)

Jackfruit and Sweet Potato Tagine With Coriander Rice (VE)(GF)

Rhubarb and Vanilla Panna Cotta, Lemon Shortbread

Apple and Blackberry Crumble, Ginger Custard (V)

Chocolate and Salted Caramel Tart, Cherry Gel (V)(GF)

Fresh Filtered Coffee, Tea with Local Fudge

MENU 3

(Included in the Mulberry package)

Please Choose One Starter, Main and Dessert

Spiced Butternut Squash and Sweet Potato Soup, Toasted Pumpkin Seeds (VE)(GF)

Bresaola of Beef, Roasted Peach, Rocket and Parmesan Salad (GF)

Potted Crab and Shrimp, Crème Fraiche, Capers and Sourdough Bread

Asparagus and Parmesan Tart, Sun Blushed Tomatoes, Micro Leaf Salad (V)

Roast Rump of Lamb, Dijon Mustard, Chive Blanket, Dauphinoise Potato, Crushed Peas (GF)

Slow Roasted Belly of Pork, Creamy Mash Potato, Caramelised Apple, Thatchers Cider Gravy (GF)

Braised Featherblade of Beef, Creamy Garlic Mashed Potato, Maple Roasted Carrots, Silverskin Pan Jus (GF)

Pan Fried Hake, Chorizo and Butter Bean Stew, Fennel and Confit Tomato (GF)

Roast Squash Wellington, Wild Mushroom Duxelle With Red Pepper and Tomato Coulis (VE)

Passion Fruit and Mango Pavlova, Rum and Mascarpone Cream (V)(GF)

Chocolate and Caramel Fondant, Vanilla Bean Ice Cream (V)

Raspberry Tart, Caramel Cream, Raspberry Gel (V)

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream Ice Cream (V)(GFA)

Selection of British and Continental Cheeses, Peters Yard Biscuits, Plum Jelly (V)
(Supplement £9 per person as additional course)

Fresh Filtered Coffee, Tea with Petit Fours

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EVENING BUFFET

Each buffet will be served over a one hour time slot

Finger Food

(Included in Willow, Blossom & Mulberry package)

Buffalo Chicken Wings Blue Cheese Dip
Fried Mac and Cheese Balls
Mini Gourmet Grilled Cheese Sandwiches
(Croque Monsieur)
Moroccan Spiced Lamb Kebabs
Mini Vegetable Samosas
Spiced Potato Wedges

Pizza

(Included in Blossom & Mulberry package)

Served in Slices with The Following Toppings:
Margherita, Fresh Tomato & Mozzarella (v)
Ham and Mushroom
Roasted Mediterranean Vegetables and Goat's Cheese (v)

Slider Station

(Included in Blossom & Mulberry package)

Mini Beef Burgers and Pulled Pork Sliders with Accompaniments: Brioche Buns, Sliced Totmato, Baby Gem Lettuce, BBQ Sauce, Mixed Leaf Salad and Chips.

Fish and Chip Shop

(Included in Blossom & Mulberry package)

Beer Battered Cod Goujons with
Chunky Chips and Tartare Sauce

Hog Roast

(Included in Mulberry package) (Served as a buffet)

Whole Roasted Hog Carved by The Chef, Floured Baps, Caramelised Onions and Apple Sauce
Served with a Selection of Salads
(Minimum numbers of 80 Evening Guests)

West Country BBQ

(Included in Mulberry package)

Classic Beef Burgers, Cumberland Sausages, Lamb Koftas, Grilled Halloumi, Buttered Corn on The Cob, Served with Salad and Potato Wedges

Pulled Duck Wraps

(Included in Blossom & Mulberry package)

Tortilla Wraps, Shredded Carrot, Spring Onion, Plum Sauce.
Mediterranean Vegetables Wraps (v)

Paella Pan

(Included in Mulberry package)

Traditional Spanish Rice Dish, Fully Loaded with Tiger Prawns, Grilled Chicken, Chorizo, Smoked Paprika
(*Minimum numbers of 50 Evening Guests)*

Thai Chicken Curry Pan

(Included in Mulberry package)

Steamed Rice, Mini Naan Bread, Mango Chutney and Poppadoms
(Minimum numbers of 50 Evening Guests)

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CANAPÉS
£7 for 3 canapés per person
£11.50 for 5 canapés per person

Red Onion Marmalade Tartlette, Blue Cheese, Pickled Walnut (v)
Smoked Applewood Cheese Wrapped in Prosciutto
Ham Hock Fritters with Smoked Ketchup
Mini Shepherds Pie
Thai Fishcakes, Lemon Mayonnaise
Wild Mushroom Tartlettes (v)
Beef Brisket and Roasted Shallot Croquette
Balsamic Tomato and Pesto Crostini (v)
Duck Bon Bons, Plum Sauce
Brie and Cranberry Parcels (v)
Chocolate Dipped Strawberries (ve)
Macaroons (v)
Mini Chocolate Brownie Bites (v)
Red Onion and Goats Cheese Tart
Sticky Toffee Pudding with Clotted Cream

Chefs Signature Canapés
(£2 Supplement)

Rare Roast Beef, Triple Cooked Chip, Béarnaise Sauce
Goats Cheese Mousse, Crushed Pistachios (v)
Smoked Salmon Mousse in a Mini Cone

SORBETS
£2.95 Per Person
(When Not Part Of Your Wedding Package)

Champagne, Raspberry and Strawberry, Green Apple, Lemon, Passion Fruit and Mango

BAR SNACKS
£3.50 Per Person

Root Vegetable Crisps, Mediterranean Olives,
Sun Dried Tomatoes, Bread Sticks,
Smoke house Mixed Nuts and Chilli Puffs

CHEESE BOARD
£90.00 Per Table
(Based On Table Of 10)

Selection of British and Continental Cheeses, Peter's Yard Biscuits & Plum Jelly

RETRO SWEET STATION
£3.00 Per Person
Includes Jars, Tongs, Sweets and Sweet Bags

CHILDREN'S MENU

Bonsai Menu
(Under 12's)

Chefs Seasonal Soup (V)
Ham, Cheese, Crackers & Grapes

Chicken Goujons with Chips and Peas
Fish Fingers with Chips and Peas
Margherita Pizza with Chips (V)

Sweet Shop Sundae with Meringue and Ice Cream
Chocolate Brownie and Ice Cream
Fresh Fruit Skewers (VE)

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