



Consciously Created Food

Our Executive Chef, Ricki Weston, has chosen a range of dishes from across our seasonal private dining menus that either feature locally sourced ingredients or have been created with sustainability in mind. These dishes are season dependant however with such an abundant of ingredients on our doorstep we can almost always re-create a dish in a similar way with different ingredients found during the season your wedding is taking place

First Course

Charcuterie and rocket salad, balsamic, Berkswell
Tomato consommé, basil, garden vegetables
Babaganoush aubergine tart, citrus dressing

Second Course

Aged glazed beetroot, beetroot ketchup, dehydrated pear, walnut
Leek veloute, lemon oil, garden herbs
Cured mackerel, horseradish pannacotta, chervil

Intermediate Course

Roasted cauliflower, yeast, coriander
Roasted jersey royal, allium, potato consommé
Chicken leg croquettes, tomato chutney, hazelnut

Fish Course

Roasted hake, saute potato, sauce grenoblaise
Mushroom fregola, pickled mushrooms, celery, truffle
Sea trout, sauce vierge, confit lemon, sprouting broccoli

Main Course

Vegetable wellington, roasted carrot, kale, creamed sauce
Roasted chicken breast, carrot variations, chicken cream sauce

Dessert

Fig leaf parfait, blackberries, almond
Strawberry mousse, IPA, buttermilk ice cream