



Wedding Packages



Classic Wedding Menu

Please select 1 item of each for a set menu
Or 3 items of each for guest pre-order.

Starters

Minestrone soup (v)
Ham hock terrine, homemade piccalilli & melba toast
Chicken liver parfait, red onion & port jam, brioche toast
Heritage tomato & mozzarella salad, basil oil (v)
House cured salmon, fennel & apple slaw
Smoked mackerel pate, pickled red onion & toasted rye

Mains

Hampshire pork belly, gremolata, Lyonnaise potatoes, tender stem broccoli
Roast Hereford beef, duck fat roast potatoes, honey roasted vegetables & gravy
Parma ham wrapped chicken breast, potato gratin, green beans & red wine jus
Salmon & prawn fishcake, crushed new potatoes, wilted spinach, poached egg & hollandaise
Pan fried seabream, creamed leeks, roasted salsify & fondant potato
Wild mushroom risotto, parmesan crisp, rocket (v)

Desserts

Lemon tart, Clotted cream
Strawberry Eaton mess, raspberry coulis
Callebaut chocolate brownie, pistachio ice cream
Fruit salad, Devon cream
Plate of fine British cheeses (£2.50 suppl.)



Premium Wedding Menu

Please select 1 item of each for a set menu

Or 3 items of each for guest pre-order.

Starters

Lobster bisque, Old Winchester croutons

Pheasant & pigeon terrine, pickled vegetables, brioche

House smoked Barbary duck breast, clementine & pine nut salad

Truffled wild mushrooms, poached duck egg, sourdough toast (v)

Ballotine of smoked Loch Duart salmon, horseradish, apple & warm blinis

Seared Cornish scallops, crispy pancetta, pea pure

Mains

Herb crusted rack of Salt Marsh lamb, dauphinoise potatoes, roasted heirloom carrots, red wine jus

Roast corn fed chicken breast, confit leg, parmentier potatoes, green beans, wild mushrooms

Herefordshire beef fillet, potato fondant, honey roasted vegetables, red wine jus

Pan roasted Loch Duart salmon, lemon beurre blanc, jersey royals, wilted spinach

Seared line caught cod, seafood & saffron risotto, samphire

Sweet potato, sage & goats cheese mille-feuille, roasted vegetable salad (v)

Desserts

Lemon posset, homemade short bread & raspberry coulis

Dark chocolate & salted caramel tart, crème fraiche

Vanilla panna cotta, champagne poached peach

Calleabut chocolate fondant, vanilla ice cream

Plate of fine British cheeses (£2.50 suppl.)



Wedding Canape Menu

Choose 5 canapes for your reception

Seafood

Mini beer battered haddock, tartare sauce
Brixham crab cake, pea & mint puree
Salt & pepper squid, lemon aioli
Tiger prawn tempura, wasabi mayo
House cured Loch Duart salmon blini, dill crème fraiche

Meat

Mini chicken Caesar salad
Mini beef burger, red onion jam
Wild boar sausage, apple chutney
Slow cooked pork belly, Bramley apple sauce
Rare roast beef, mini Yorkshire, horseradish cream

Vegetarian

Polenta cubes, pecorino, rosemary
Rosary goats cheese & caramelised onion tart
Wild mushroom & truffle crostini
Goats cheese & roasted red pepper crostini

PACKAGES

THE CLASSIC PACKAGE £80/PERSON

PROSECCO RECEPTION
3 COURSES FROM OUR CLASSIC MENU
½ BOTTLE OF WINE /PERSON
COFFEE & TEA WITH DESSERT



PREMIUM PACKAGE £99/PERSON

CHAMPAGNE RECEPTION
3 COURSES FROM OUR PREMIUM MENU
½ BOTTLE OF PREMIUM WINE/PERSON
COFFEE & TEA WITH DESSERT

ADD ON:

CANAPE RECEPTION	£10/PERSON
PROSECCO FOR TOAST	£6.25/PERSON
CHAMPAGNE FOR TOAST	£8/PERSON
LATE NIGHT FOOD PLATTERS	£7.50/PERSON
CHEESE BOARDS (4 TH COURSE)	£6.50/PERSON



OTHER ADD ONS + CATERING EQUIPMENT

SEAT COVERS	£4.25/PERSON
PREMIUM SILVERWEAR	£2/PERSON
PREMIUM CROCKERY	£2/PERSON
BALLOONS	QUOTE ON ORDER
DJ	FROM £400
TABLE FLOWERS	QUOTE ON ORDER
LATE LICENCE	FROM £500
RED/WHITE CARPET	£60

Our event team will help you plan everything to ensure your special day is as perfect as you'd ever imagine!

