



LOVE WILL CONQUER ALL  
Wedding Menu

~ choose one from each course ~

Pre starter

Celeriac and apple velouté, almond pesto

Wild mushroom and truffle velouté

Braised brisket bon bon, horseradish cream

Salmon and dill arancini, lemon crème fraîche

Starter

Lobster, scallop and crab ravioli, creamed leeks, lobster foam

Confit duck and pistachio terrine, fig and orange salad

Whipped Vulscombe goat's cheese, salt-baked beets, candied walnuts

Ham hock and wholegrain mustard croquette, poached hen's egg, Hollandaise

Main course

Lamb rump, Provençale vegetables, aubergine caviar, dauphinoise potatoes, shallot, and rosemary jus

Venison loin, cavolo nero, fondant potato, parsnip and vanilla puree, blackberry jus

Roasted cod loin, chorizo, stem broccoli, fondant potato, crab beignet, saffron sauce

Baked aubergine, roasted winter vegetables, dauphinoise potatoes, basil pesto

Dessert

Dark chocolate fondant, clotted cream ice cream

Mango panna cotta, coconut ice cream, passion fruit salsa

Deconstructed seasonal Eton Mess, clotted cream, and meringue

Apple tart fine, calvados cream, toasted almonds