

To begin

Soup of the Day with a warm roll
Chicken Liver Parfait with fig chutney, dressed leaf & toasted sour dough bread
Wild Mushroom Risotto with parmesan crisp
Caprese Salad fresh tomatoes, buffalo mozzarella & black pepper dressing

To continue

Oven Roast Chicken Breast with lemon & pepper, choice of potatoes, smoked chicken bon bons & thyme jus
Local Reared Pork Loin apple & black pudding stuffing, duck fat roast potatoes & cider gravy
Goats Cheese & Beetroot Tart, herb roast potatoes & dressed leaf
Baked Haddock Fillet with mornay leeks & pommes anna

To finish

Bakewell Tart Parfait with raspberry dip
Sticky Toffee Pudding vanilla ice cream & fudge
Baked Mascarpone Cheesecake with fruit compote
Fruit Salad & sorbet
Chocolate Brownie with milk chocolate ganache
Eton Mess

All desserts are an assiette served as a trio

Silver

All packages include tea & coffee
Evening Buffet included in all packages
enquire for options.

To begin

Farmhouse Terrine, apple & brandy chutney, dressed leaf & toasted walnut bread
Salmon & Spring Onion Fishcake with soft poached egg & hollandaise
Duck Rillettes with hazelnut crumb, sweet wine poached pear & white stilton
Baked Goats Cheese, grilled figs & baked beetroot, toasted sour dough bread
Classic Prawn Cocktail with brown bread & butter

Gold Canapés on arrival

To continue

Stuffed Breast of Lamb, fondant potato, roast roots & lamb sauce
Pan Fried Seabass, crushed new potatoes, fine beans samphire & herb tomato sauce
Asparagus & Pea Risotto with confit egg yolk, parmesan and herb oil
Roast Silverside of Beef, Yorkshire pudding, duck fat roast potatoes & rich beef gravy
Chicken Ballotine wrapped in Parma Ham, potato dauphinoise & roast chicken jus

To finish

Salted Caramel Crème Brûlée with sable biscuit
Marmalade Bread & Butter pudding & custard
Lemon Posset with honey cake and honeycomb
Strawberry Shortcake Cheesecake
White & Milk Chocolate Mousse with chocolate tuille
Salted Caramel Profiteroles

Platinum

Canapés & Prosecco Bar

To begin

Crayfish & Smoked Salmon Cocktail with avocado
Charcuterie Board; olives & fresh bread
Ham Hock Terrine, ale chutney, dressed leaf & toasted brioche
Poached Pear, stilton & pistachio crumb
Pan Fried Tiger Prawns in garlic lemon & parsley, warm sour dough
Carpaccio of beef fillet, horseradish, rocket & baked beetroot

To continue

Dill & Lemon crusted Cod Loin, dauphinoise potatoes & salsa verde
Slow Braised Lamb Shank, cream potatoes, red wine & redcurrant jus
Sirloin of Angus Beef, Yorkshire puddings, duck fat roasted potatoes & roast roots, rich beef gravy
Pulled Beef Wellington, whole grain mustard mash, spring greens & baby onions gravy
Pan Fried herb gnocchi, buttered greens, cauliflower puree & parmesan crisp
Parma Ham wrapped Pork Fillet, dauphinoise potatoes & roast tomato ragu

To finish

Tropical Panna Cotta with passion fruit & coconut tuille
Chocolate & Peanut Butter Delice
Espresso Pavlova with hazelnut caramel
Dark Chocolate Torte with orange & white chocolate ganache
Baked Sicilian Lemon Cheesecake with blackcurrant curd
Ginger Crème Brûlée with Yorkshire rhubarb