



Set Wedding Menu 2

£36.50 per person

Canapés

Roast chorizo and pimento in a rich rioja jus
Roasted sweet potato in a curry and honey glaze, spring onion and ginger salad
Minted pea and mascarpone and a parmigiana crisp

Starter

Baked goats cheese and roast beetroot tart with a spicy tomato glaze on an all butter puff pastry base with baby leaf and toasted sesame and fennel seed dressing

Main Course

Slow confit of Hampshire pork belly with crackling,
Colcannon mash potato and sticky thyme jus

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Roast Butternut squash and sweet potato filo bound in a tomato Provencal sauce (V)

Both served with mixed green beans and Julienne carrot ribbons sautéed in butter with sea salt and black pepper

Dessert

Homemade treacle and apple tart with a hint of ginger, served with local clotted cream

Evening Food

Cheese stack of British and continental cheeses served with breads, crackers and fruits served with homemade chutneys