



Set Wedding Menu 3

£40.00 per person

Canapés

Pea, mint, mascarpone with a parmigiana crisp

King prawn, chilli and mango

Shredded duck, plum and spring onion

Starter

Sharing platter with a selection of cured meats,
stuffed vine leaves, olives and aioli with crusty bread

Main Course

Slow braised South Downs leg of lamb stack in a rich red wine, rosemary
and redcurrant jus, with Chantenay carrots and a watercress and mash

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Roasted plum tomato, balsamic caramelised red onion
and goats cheese tart with baby leaf salad (V)

Dessert

Lemon Possett

Evening Hog Roast

Roast Hampshire hog and crackling, rolls,
stuffing and homemade apple sauce.

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Vegetarian option of the day