



Canapés served during the reception

Cheddar and black pepper biscuit, truffle whipped goats cheese, malted beetroot, micro basil
Cornish blue cheese and pecan tarts, edible flowers
Heritage Tomato Tartlet, Whipped Goat's Cheese, Basil Oil & Balsamic Pearls
Mini Yorkshire Pudding, Rare Roast Beef, Horseradish Crème Fraîche & Red Wine Jus
Crispy duck spring rolls, plum dipping sauce
Crispy Polenta, Parma Ham, Wild Ceps & Parmesan Cream
Poached Dorset Crab, Avocado, Oscietra Caviar & Lemon
Baked mini potatoes, miso mayo, caviar, micro dill
Scottish Smoked Salmon Blini, Lemon Crème Fraîche, Dill & Oscietra Caviar

Starter Options

Cornish Salmon Tartare, Avocado & Cucumber, Sesame-Ginger Dressing, Wasabi Crème & Edible Flowers
Heritage Beetroot Carpaccio, Truffle Whipped Goat's Cheese, Candied Pecans & Micro Basil
Pressed Ham Hock Terrine, Toasted Potato & Rosemary Bread, House Piccalilli & Pea Shoots
Chicken Liver Parfait, Toasted Seed Brioche, Red Onion Chutney & Baby Leaves

Main Course Options

Roast Sirloin of British Beef

Yorkshire pudding, truffle-infused potato purée, seasonal heritage vegetables & rich red wine jus

Herb-Roasted Chicken Supreme

Truffle Pomme Purée, British Asparagus, Heritage Carrots, Bread Sauce & Thyme Jus

Roast Loin of English Lamb

Garlic and rosemary crust, fondant potato, seasonal vegetables, minted peas & rosemary red wine jus

Slow-Roasted Pork Belly

Crispy crackling, celeriac purée, roasted heritage apple, seasonal greens & Somerset cider jus

Pan-Roasted British Sea Bass,

Champagne Beurre Blanc, Crushed Jersey Royals, Tenderstem Broccoli, Samphire & Lemon Oil

Wild Mushroom, Butternut Squash & Sage Wellington

Fondant Potato, Seasonal Heritage Vegetables & Madeira Jus

Dessert Options

Sticky Toffee Pudding

Warm Sticky Toffee Pudding, Muscovado Caramel, Vanilla Bean Ice Cream & Honeycomb

Eton Mess

Champagne Eton Mess, English Strawberries, Vanilla Meringue, Mascarpone Chantilly, Strawberry Gel & Fresh Mint

Lemon Posset

English Lemon Posset, Butter Shortbread, Raspberry Compote, Fresh Raspberries & Lemon Verbena

Warm Apple & Blackberry Crumble

Bramley Apple & Blackberry Crumble, Almond Streusel, Vanilla Custard & Clotted Cream Ice Cream

Raspberry & White Chocolate Pavlova

Raspberry & White Chocolate Pavlova, Vanilla Meringue, Raspberry Compote, White Chocolate Crèmeux, Fresh Raspberries & Rose Cream

Chocolate & Salted Caramel Fondant

Dark Chocolate Fondant, Salted Caramel Heart, Madagascan Vanilla Ice Cream & Caramelised Hazelnuts