

## FEASTING MENU

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A lovely, social way to enjoy your wedding breakfast.  
Choose four items from the Starter & Main Course section and three Salads & Desserts.

Two courses £65 PP

Add an additional course £10 PP

### To Start

Sourdough, Olive Oil & Balsamic Vinegar

Hummus, Chargrilled Pitta

Taramasalata, Grissini Sticks

Courgette Bhajis, Coconut & Cumin Yoghurt (GF)

Half Pint of Prawns, Garlic Mayonnaise, Lemon (GF)

Baked Camembert, Rosemary, Croutes

Smoky Dusted Calamari, Saffron Aioli

Haddock & Mustard Croquettes, Tartare Sauce

Chicken Liver Pate, Red Onion Marmalade (GF)

Confit Duck, Rosti Cubes, Tomato, Red Onion & Green Chilli Salsa (GF)

Pulled Pork Scotch Eggs, Pineapple Ketchup

Gin Cured Salmon, Dill Dressing (GF)

Cornish Crab, Chilli & Coriander Mayonnaise (GF) (£3 Sup)

Selection Of Finest Salamis, Cornichons (GF) (£3 Sup)

Goats Cheese, Figs, Honey (GF, V)

# To Follow

Maple & Hoisin Glazed Pork Belly (GF)

Slow Roasted Lamb Shoulder, Gribiche Sauce (GF)

Pot Roasted Brisket, Malbec Gravy (GF)

Half a Herb Roasted Cornfed Chicken, Sage & Onion Stuffing

Ras Al Hanout Roasted Chicken Thighs, Tahini & Coriander Dressing (GF)

Salmon & King Prawns in Puff Pastry, Parsley Mayonnaise

Jerk Dusted Snapper, Baked in Banana Leaf, Mango Salsa

Sticky Baby Back Ribs (GF)

Classic Roast Pork, Bramley Apple Sauce (GF)

Beef Tagliata, Parmesan, Olive Oil

Half a Crispy Gressingham Duck, Charred Plums (GF) (£3 Sup)

Crab Claws in Chilli & Garlic Butter (GF) (£3 Sup)

Charred Halloumi, Ratatouille (GF, V)

Field & Woodland Mushroom Wellington, Raclette, Cashew Nuts (VE)

Chargrilled Aubergines, Feta, Pomegranate (V)

# Salads

Rosemary & Garlic Baked Potatoes (GF, V)

Pickled Shallot, Potato, Dill Salad (GF, V)

Moroccan Bulgar Wheat Tabbouleh (VE)

Grilled Aubergine, Courgette, Feta, Toasted Hazelnut & Pearl Barley (VE)

Heritage Beef Tomato Salad, Basil & Olive Oil (GF, VE)

Caesar Salad

Cucumber, Cherry Plum Tomato, Radish, Sumac & Lemon Dressing (GF, VE)

Tuscan Panzanella (VE)

Cauliflower, Pomegranate, Pistachio, Kale, Parsley & Mint Yoghurt (GF)

Broad Bean, Wild Rice, Fine Herbs & Goats Cheese (GF, V)

Curried Potato Salad (GF, V)

House Slaw (GF, V)

# To Finish

Banoffee Fudge Pots (GF)

Mango & Passionfruit Cheesecake

Sharp Lemon Tart, Raspberry Coulis

Merriscourt Eton Mess (GF)

Vanilla Creme Brûlée

Strawberry Shortbreads

Double Chocolate Brownie Bites

Baked Chocolate Torte, Vanilla Cream

Chocolate & Hazelnut Crunch Pots (GF)

Portuguese Custard Tarts

Apple Tart Tatin

Pistachio & Baklava

Croque en Bouche (£3 Sup)