

GALLERY MENU

A relaxed, family style meal for you and your closest family & friends to ease the nerves ahead of your wedding day. Private dining from 10 people up to 50. If the menu below doesn't suit your needs please let us know and we can customise it for your party. Please submit choices for your guests with the final numbers, selecting one of each starter, main, dessert and one vegetarian dish.

£35PP

Starters

Classic Prawn Cocktail
Blood Orange, Prosciutto, Mozzarella, Pine Nuts, Elderflower Dressing, Leaves & Flowers (GF,V)
Chicken Liver Pate, Truffle & Red Onion Chutney, Ciabatta
Merriscourt Garden Minestrone (V)

Mains

All Served with Seasonal Vegetables

Beef Bourguignon, Braised Wild Rice (GF)
Ras Al Hanout Chicken, Baked New Potatoes, Tahini & Coriander Dressing (GF)
Chicken, Ham & Leek Pie, Mashed Potato, Parsley Sauce
Woodland Mushroom, Gruyere & Spinach Tart, Slow Cooked Shallot Gratin (V)

Puddings

Merriscourt Eton Mess
Norfolk Treacle Tart, Calvados Clotted Cream
Chocolate Brownie Fudge Sauce, Vanilla Cream, Chocolate Popping Candy
Fresh Fruit Salad, Nuts, Seeds, Coconut Yoghurt