

# Set Menu

12-15 Guests

£55 (per person)



## Starters...

### Pan Seared Scallops (Sf)

Apple & Frisée Lettuce Salad with Pesto Oil

### Antipasto

Cured Meats, Sun Blushed Tomatoes, Wild Rocket & Olives

Served with Homemade Focaccia

### Caprese Salad (V, GF)

Buffalo Mozzarella, Tomatoes & Fresh Basil

Served with Olive Oil & Balsamic Vinegar

### Seasonal Vegetable Soup (V, Vg, C)

Served with Crusty Bread

\* Caramelised Onion, Roast Heritage Tomato & Vegan Cheese Tart (Vg)

\* Available as a Main

Please note...  
Menu choices must  
be pre-ordered &  
paid for in advance.  
.....  
12 guests minimum

## Mains...

### Sirloin Steak (GF)

Served Medium, with Field Mushrooms, Tomato,  
Triple Cooked Chips & Pepper Sauce

### Pan Roasted Fillet of Sea Bass (GF)

Beetroot, Apple & Fennel with Pesto Oil & New Potatoes

### Oven Roasted Corn Fed Chicken Supreme (GF)

Dauphinoise Potatoes, French Beans, Heritage Carrots & Thyme Jus

### Lamb Sirloin (GF, DF)

Fondant Potatoes, Baby Leeks, Heritage Carrots & Port Jus

### Wild Mushroom & Truffle Risotto (Vg, GF)

Served with Wilted Spinach

### Sage & Butternut Ravioli in a Heritage Tomato Sauce

Served with a dressed Rocket Salad (Vg)

## Desserts...

### Lemon Tart (V, E)

Chocolate Mousse (Vg, GF)

### Eton Mess (V, GF, E)

Sticky Toffee Pudding Local Rum Toffee Sauce & Vanilla Bean Ice Cream (GF)

..... Tea & Coffee .....

Food served 2hrs  
after your  
ceremony time.

## Food Allergy & Intolerance Symbol Guide...

V : Vegetarian | Vg : Vegan | GF : Gluten Free | DF : Dairy Free | Sf : Contains Shellfish | C : Contains Celery | E : Contains Eggs