Maria & Clayton's Wedding Menu 12th June 2021

Aperitif & Canapes

Starter

Ravioloni Di Bufala Stuffed with bufala ricotta & spinach, sage brown butter sauce & rucola

Main Course

Brown Meagre Mussel & prawn ragout, zucchini flower fritters

0r

Butter Roasted Rib Eye Maldon salt, yorkshire pudding & bordelaise jus

Panache of seasonal vegetables & potatoes

Dessert

Champagne Mousse Wild strawberries & rose water whipped ganache, fluid gel & lime dried meringues

Coffee & petit fours

<u>Vegan/Vegeterian Menu</u>

<u>Starter</u>

Citrus mediterranean couscous, sweet potato mash, steamed pak choi, smooth shiitake sauce & truffle oil

Main Course

Warm vegetable terrine, potato gallette, spiced and sticky red cabbage, almond crumbled potato, creamy jus

<u>Dessert</u> Carved Fresh Fruit Lemon Sorbet

<u>Kids Menu</u>

<u>Starter</u> Pasta with plain sauce

<u>Main Course</u> Chicken Nuggets with fries

<u>Dessert</u> A scoop of ice cream

Allergies and intolerances are catered for separately