

Baked French Brie Parcel, with bacon, redcurrant & caramelised orange salad

Roast butternut soup with root vegetable crisps.

Slow braised sticky Hampshire beef with creamed parsnip mash, Root vegetable crisps and Olivette carrots.

Seasonal vegetable and rosemary pie in a mini skillet, olivette carrots, creamy mash and vegetarian gravy.

A trio of desserts.

Fresh fruit platter with Charentais melon, raspberries, blueberries, strawberries, kiwi fruit and fruit sorbet.



## Order of the Day

1pm Wedding Ceremony

2.15pm Canapés & Drinks Reception

4pm Wedding Breakfast & Speeches

**7pm** Evening Guests Arrive

Spm Cutting of the Cake & First Dance

8.05pm Live Band

9.05pm Surprise

9.30pm Hog Roast Served

10.30pm Live Band

11.30pm Carriages