



# THREE-COURSE WEDDING MENU

Example menus | 2026

## STARTERS

Please select one starter for all guests. Dietary alternatives can be provided where required.

### Heritage Tomato and Burrata

Basil oil, aged balsamic, toasted seeds and focaccia crisp

### Smoked Salmon and Dill

Hot-smoked and cured salmon, lemon crème fraîche, pickled cucumber and rye toast

### Chicken and Apricot Terrine

Spiced fruit chutney, dressed leaves and toasted brioche

### Roasted Beetroot and Goat's Cheese

Candied walnuts, watercress, orange and balsamic dressing

## MAIN COURSES

Please select one main course for all guests, with an appropriate vegetarian or vegan alternative.

### Herb-Roasted Chicken Supreme

Dauphinoise potato, seasonal green vegetables, roasted shallot and red wine jus

### Slow-Cooked Feather Blade of Beef

Horseradish mashed potato, glazed carrots, tenderstem broccoli and rich beef jus

Please let us know about any allergies or dietary requirements when enquiring.  
Dietary labels are subject to ingredient confirmation.



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## MAIN COURSES

### Roasted Fillet of Salmon

Crushed new potatoes, buttered greens, cherry tomatoes and lemon beurre blanc

### Wild Mushroom and Butternut Squash Wellington

Fondant potato, seasonal vegetables, spinach and Madeira sauce

## DESSERTS

Please select one dessert for all guests. Dietary alternatives can be accommodated.

### Lemon Posset

Raspberry compote, fresh berries and homemade shortbread

### Dark Chocolate Delice

Salted caramel, chocolate crumb and vanilla crème fraîche

### Sticky Toffee Pudding

Butterscotch sauce and clotted-cream ice cream

### Vanilla Panna Cotta

Seasonal fruit, fruit purée and almond biscuit

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