

WEDDING MENU

Heritage Beetroot, whipped goats' cheese & basil

Duck Liver Parfait, plum compote & toasted brioche

Venison Tartare, horseradish crème fraiche, parsnip crisp & cured egg yolk

King Prawn Cocktail

Soft Polenta, wild mushrooms & winter truffle

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Clementine Sorbet, cointreau jelly

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Hereford Beef Fillet, short rib, celeriac terrine, spinach & chianti sauce

Cornfed Chicken Breast, creamed potatoes & wild mushroom sauce

Roast Brill, jerusalem artichoke puree, red chard, potato galette & sorrel oil

Roasted Celeriac, yellow split peas, winter chard & smoked paprika

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Chocolate Pot, almond & rosemary praline

Salted caramel cheesecake, salted caramel ice cream & honeycomb

Red Wine Poached Pear, pear sorbet

Selection of English Cheese, apricot chutney & crackers