



WEDDING SELECTOR MENUS

Please choose **1** starter, **1** main, **1** dessert **plus** coffee & a vegetarian option from the **GOLD**, **PLATINUM** or **DIAMOND** package. Only the selected items will be available on the day of your event



GOLD & PLATINUM

STARTER

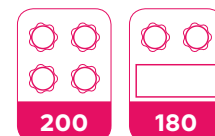
- Scallops, cauliflower purée, black olives, potato crisp & curry oil (M,Mo)
- Asparagus with quail eggs & a black truffle vinaigrette (V,Sp,Mu,E)
- Goats' cheese & caramelised red onion tart, mixed leaves (V,M,Ci,E,Sp)
- Garden vegetable & smoked mozzarella salad, crispy potato galette & caperberry dressing (V,M,Sp)
- Barbary duck breast with ginger, bean sprout, spring onion & mange tout salad, soy dressing (S,L)
- Colchester crab in black ink tortellini with a green pea sauce & crab foam (Cr,Ci)
- Smoked chicken & ham hock terrine, celeriac & whole grain mustard remoulade (E,C,M,Mu)
- Parma ham, mozzarella, asparagus & rocket, honey & clove dressing (M,Sp)

MAIN COURSE

- Slow roasted Buccleuch Estate beef fillet & braised shin with cauliflower purée, broccoli, glazed carrots, dauphinoise potatoes & jus (M,C)
- Roast rump of lamb, Boulangère potatoes, aubergine, anchovy & chorizo purée (Ss,F,S)
- Pork loin fillet, Boulangère potatoes, sautéed wild mushrooms & calvados sauce (M,Sp)
- Corn fed chicken breast & confit leg, mashed potatoes, glazed carrots, broccoli & thyme jus (C,M)
- Gilt head bream, braised fennel, baby leeks, roasted peppers & minted pearl couscous (Ci,M)
- Roasted cod fillet, wilted spinach, grilled fennel, Pernod beurre blanc & purple new potatoes (M,Sp,F,Ci)
- Wild mushroom & mascarpone risotto with soft herbs, parmesan & truffle oil (V,M)
- Braised celeriac & pumpkin soubise with toasted bulgur wheat, caper & sundried tomato crumble, dauphinoise potatoes, leeks & spiced red cabbage purée (V,C,E,M,Ci,Sp)
- Portobello mushroom tournedos, ricotta stuffed courgette flower, dauphinoise potatoes & salsa verde (V,M)

DESSERTS

- White chocolate pannacotta with fresh strawberries (M)
- Rhubarb crumble with vanilla custard & honey vanilla ice cream (L,M)
- Raspberry & chocolate mousse with pistachio sponge (N,M,Ci,E)
- Chocolate fondant with passion fruit coulis & vanilla ice cream (L,M)
- Lemon tart with lavender ice cream (L,M)
- British cheese plate with celery, grapes & wafer biscuits (C,L,M)



Allergens Key: Celery (C), Cereals (Ci), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V)

Rates are inclusive of VAT at 20%. Minimum guest numbers and minimum spends per person apply. All information is correct as of January 2016 & is subject to change at any time.

WEDDING SELECTOR MENUS

Please choose **1** starter, **1** main, **1** dessert **plus** coffee & a vegetarian option from the **GOLD**, **PLATINUM** or **DIAMOND** package. Only the selected items will be available on the day of your event

DIAMOND

STARTER

Spiced yellow fin tuna tartar, avocado foam, black olive dust & crispy crouton served in a glass with on the edge of the glass a crispy long crouton with edible flowers (C,C,I,F)

English green pea soup with a potato foam & Iberico ham (M,Sp)

Hand dived "Orkney" "Scallops" carrot puree infused with cardamom, bok choy salad & coriander cress (Mo)

Spring vegetable salad with light pickled vegetables, broccoli, broad beans & beetroot puree & herb cress (Sp,V)

Pan fried monk fish with Ox springs air dried ham & green pea puree (F,Sp)

Poached line caught cod in saffron, lemon, carrot-cardamom puree, golden beets & crispy baby squid (F,Mo)

Heritage beetroot salad & pickled cucumber with goats curd, black olive dust (M,Sp,V)

MAIN COURSE

Symphony of Scottish Beef, herb crusted fillet, spinach, braised heel & horseradish mash (C,I,M)

Cotswold white chicken breast, ballontine confit leg, baby turnips, grilled spring onion, truffle creamed potato & morel jus (C,M)

Portobello mushroom tournedos, English broad beans, baby turnips, smoked garlic puree, golden carrots, dauphinoise potato & salsa verde sauce (M,Sp,V)

Scottish Lobster; poached lobster, pickled vegetables & tomato tarragon consume (C,I,Cr,E,Sp)

DESSERTS

Valrhona white chocolate mousse, passion fruit curd, Oreo cookie crumbs with popping candy & raspberry sorbet (C,I,E,M,Sp)

Funky Roof Gardens "Eton Mess", English strawberries, custard, sponge, meringue (C,I,E,M,Sp)

Lemon Tart on Oreo cookie with cracked black pepper ice cream, passion fruit curd & coriander cress (C,I,E,L,M)

Coffee & handmade chocolates

