



Spring/Summer

Starters

Rosette of melon with Parma ham

Bouillabaisse of salmon, prawn and haddock with saffron aioli

Goats cheese, black olive and sun-dried tomato bon bons with pickled beetroot

Caramelised Red Onion and Parmesan tartlet with rocket salad, herb olive oil

Plum tomato tart tain, kidderton Ash goats cheese, wild rocket

Summer vegetable salad, poached free range egg, chive hollandaise

Hot smoked salmon fish cakes, pak choi, charred red pepper, lime and ginger

Tapas [See our selector of sharing appetizers]

*Tian of lightly smoked trout and crushed spiced avocado, cucumber pickle,
sesame and honey*

Feuillatage of Fresh Asparagus, Citrus butter sauce

*Smoked haddock and asparagus open ravioli with Nouilly Pratt and chive
cream*

Chicken liver and sweet sherry pate, toasted brioche, apple chutney

Trio of Fish Hors-d'oeuvres

Parcel of Scotch Smoked Salmon and Tiger Prawns with a Calypso sauce

Pressed young leek and duck confit terrine, apple and date chutney

Sea bass Carpaccio with chilli, oregano and olive oil



Main course

*Char grilled free range chicken
with a confit vine ripe tomato, white wine and basil*

*Pan roasted free range chicken breast with garden pea and herb risotto,
griddled asparagus spears*

Citrus roasted Scottish salmon with roasted artichokes, sautéed jersey royals

*Roast rack of pork
Smoked bacon, wild mushrooms, button onions, cider and sage*

*Pan seared native sea bass with broad beans, crushed new potatoes, chive
butter emulsion*

Roasted filet of Monkfish, larded with smoked salmon, Horseradish veloute

*Honey roasted Barbary duck breast
With lavender, beetroot and sweet potatoes*

*Char grilled filet of Herefordshire beef
Red pepper and spring onion salsa, potato dauphinoise*

*Garlic roasted chump of lamb
Summer vegetable tagliatelle, celeriac purée, lemon thyme jus*

*Tasting of lamb
Miniature pie, minted chump, spring cabbage, port wine and redcurrants*

*Herb crusted Rack of lamb
With a warm broad bean and pea salad, baby new potatoes, minted dressing*

*“Fish and Chips”
Line caught haddock, twice cooked, chips pea purée, chunky tartar sauce*

*Barbecued whole sirloin of beef
Watercress and smoked garlic aioli, Provencal tomatoes*



Dessert

Red berry Pavlova, raspberry sorbet, clotted cream

White Chocolate crème caramel, mango salad, ginger snap wafers

Glazed lemon and passion fruit tart, marinated minted raspberries

Brandy snap collar of exotic fruits, grand Marnier ice cream, honeycomb

Strawberry and Champagne bavouris with peppered strawberries

Raspberry Crème brûlée, raspberry ripple ice cream, shortbread wafer

Red berry trifle, dark chocolate shavings

Baked apple and blackberry crumble, churchfields vanilla ice cream, lavender custard

Iced Raspberry and crushed meringue bombe

Individual Summer pudding, thick double cream.

*A tasting of chocolate.
Hot chocolate fondant pudding
White chocolate cheese cake
Milk chocolate truffle
Sup. £1.00p.p*

*A tasting of deserts.
Apple and toffee crumble tart
Clotted cream ice cream
Blackcurrant crème brûlée
Sup £1.00 p.p*

Gooseberry and apple tart, Earl grey cream

Iced lemon and lime parfait, ginger shortbread, red berries



Autumn/Winter

Starters

Butternut squash and ginger soup, ciabatta croutons

Thai scented fish cake, tempura king prawn, sweet chilli and cucumber salsa

Chicken liver parfait, roasted figs, toasted brioche

Wild mushroom and pea risotto, parmesan crisp, tarragon and truffle

Tapas

A variety of mixed hors d'Oeuvre served to the table

See our selector

Ravioli of gressingham duck confit, baby spinach and sherry

Wild mushroom and Fourme d'ambert cheese tart, watercress essence

Asian cured belly of pork with Chinese greens, garlic, chilli and ginger butter

Home cured gradvalax, lobster cocktail, spiced avocado

Posh scotch egg, softly cooked, vegetable slaw, tomato chutney

Pressed terrine of Smoked chicken, Palma ham, balsamic onions, toasted tomato foccoccia bread

Antipasto

Palma ham, salami, bressola, olives, sun blushed tomato, prawns, smoked salmon, rocket, parmesan

Loch Fyne smoked salmon, Devonshire crab, poached quail egg, watercress mayonnaise

Rielliette of duck and pork with pear and date chutney, toasted soda bread



Main course

*Pressed slow cooked belly of Staffordshire pork,
Sauerkraut, apple tart tain, cider gravy ,crispy crackling*

*Tasting of Herefordshire beef
Miniature ale pie, char grilled medallion, bubble and squeak, port wine &
cranberries*

*Roast crispy Gressingham Duckling
With spiced red plums, pink peppercorns and Madeira*

*Poached filet of Lemon Sole
King prawn fritters with a lime, ginger & coriander emulsion*

*Filet of turbot
With poached spring onions, ravioli of king scallops, grain mustard and
champagne*

*Creole monkfish tails
With sauterne, coconut, lime leaves and chillies*

*Tasting of free range chicken
Roast breast with confit tomatoes, mini pudding, wild braised red cabbage,
parsnip and apple puree, port wine and juniper sauce*

*Bangers and Mash
Locally produced pork and leek sausages with a rich onion gravy,*

*Roast sirloin of Herefordshire beef
Parsnip fondants, red onion tart tatin and mini parsley Yorkshire puddings*

*Char grilled filet of beef
Ravioli of truffled wild mushrooms, caramelised chestnuts, confit shallots*

*Slow cooked boneless shoulder of lamb
Apricot and parsley seasoning, creamed celeriac, curly kale, lamb jus*

*Blade of beef 'wellington'
With wild mushrooms, spinach, lattice pastry, butternut and potato dauphinoise*



Dessert

*Caramelised apple tart tain
With Churchfield's vanilla pod ice cream*

*Dark Chocolate & ginger truffle torte
Whiskey English cream*

Hot chocolate pudding, hot chocolate sauce, clotted cream ice cream

Sticky toffee pudding, butterscotch sauce

Caramelised banana millefeuille, rum and raisin ice cream, toffee popcorn

Mandarin cheesecake, orange jelly, blood orange sorbet

Coconut crème brûlée, sesame tuille, exotic fruits

Warm dark chocolate tart, kaffir lime parfait

Brioche and butter pudding, pear fritters, butterscotch sauce

Dark chocolate brownie, hot chocolate sauce, vanilla ice-cream

*A tasting of deserts.
Apple and toffee crumble tart
Clotted cream ice cream
Blackcurrant crème brûlée*

A tasting of desserts can be in any combination



TASTING

Once the venue has been confirmed we would be happy to personally prepare your chosen wedding breakfast menu for a minimum of 4 persons for £100 plus VAT

CARVED AT THE TABLE

*Roast fillet of Beef Wellington
Fillet of beef topped with a wild mushroom pate & lattice pastry with a Madeira sauce*

Honey roast boneless leg of English lamb, apricot and rosemary seasoning, pan juices

SERVED AT THE TABLE BY A HOST

*Fisherman's pie
With herb mash potatoes
Oxtail and roasted vegetable crumble
Madeira sauce
Shepherd's Pie, celeriac mash*

CHEESE PLATTER

Why not finish off your meal with a cheese platter to include Local English and French cheese, celery, grapes, chutney, pecan and raisin bread and crackers