

exclusive



The dishes that follow are simply examples — your wedding menu will be yours.

Working with our chef and the team at Gorcott, you'll curate a menu that reflects your own tastes and the way you want to celebrate. Our Classic, Signature and Exclusive selections can be mixed freely across courses, so you might choose an Exclusive starter, a Classic main and a Signature dessert.

Complimentary tasting sessions are included, giving you the opportunity to explore the dishes, refine your choices and create a three-course menu that feels entirely your own.

STARTERS

Sesame crispy duck, deep fried and served with a mooli, cucumber and carrot slaw, rocket.
Twice baked goat's cheese soufflé of a bed of vibrant beetroot and orange salad.
Smoked haddock gratin with chargrilled sourdough.

MAINS

Fillet of beef wellington, thyme and butter fondant potato, butternut squash puree, tender stem broccoli and a red wine jus.
Slow roasted sirloin of beef, carrot and roasted garlic puree, dauphinoise potatoes and a café au lait sauce

DESSERTS

A trio of desserts, such as lemon wedding cake, dark chocolate and raspberry mousse with a cardamon and lemongrass ice cream (V)