



SUMMER MENU IDEAS

ALL PRICES SHOWN ARE FOR 2025

MENU 1

Poached pear and walnut salad dressed with a creamy blue cheese dressing (V) - (Lovely) - £6.00

Saddle of lamb marinated with rosemary and garlic served with Dauphinoise Potatoes finished with a redcurrant jus (Fabulous) - £50.00

Brandy snap basket filled with Eton Mess dressed in strawberry coulis - (Lovely) - £6.00

MENU 2

Twice baked goat's cheese soufflé on a bed of vibrant beetroot & orange salad (V) - (Fabulous) - £10.50

Fillet of beef Wellington, buttered fondant potato and red wine and thyme jus - (Fabulous) - £50.00

Bitter lemon tart, raspberry creme fraiche - (Lovely) - £6.00

MENU 3

Goats cheese & red onion parcel with green salad & honey & mustard dressing (V) - (Lovely) - £6.00

Herb crusted pork fillet, on a bubble and squeak cake with a sweet cider sauce - (Splendid) - £45.00

A rich white chocolate and strawberry tart - (Splendid) - £8.50

MENU 4

Smoked haddock gratin with chargrilled sourdough - (Fabulous) - £10.50

Poached fillet of salmon, buttered new potatoes and a white wine sauce - (Lovely) - £42.50

Steamed ginger pudding with poached rhubarb and brandy sauce - (Fabulous) - £10.50

MENU 5

Tomato and mozzarella tart with dressed leaves (V) - (Lovely) - £6.00

Pea, spinach and vegan feta cheese pithivier with Minted Pea Puree (Ve) - (Fabulous) - £50.00

Cherry and almond fiancher with Cherry Ice Cream - (Splendid) - £8.50

These are just some ideas, based on some menus we've created recently with our couples. You'll get to work closely with our fabulous chef to design a completely personalised menu.

Express yourselves!