

signature



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

Spiced Sauvignon Blanc poached pear and walnut salad
dressed with a honey & mustard dressing.
Artisan ham hock and leek terrine, With lamb's leaves
and balsamic vinaigrette.
Haddock fishcake served with a lemon mayonnaise

MAINS

Twelve hour braised blade of beef, grain mustard
mash, roasted root vegetables finished with a merlot
& bay leaf jus.
Herb crusted pork fillet, bubble and squeak cake with
a sweet cider sauce.
Homemade chicken & Yorkshire ham pie wrapped in
tarragon shortcrust pastry with a cheddar &
wholegrain mustard sauce.

DESSERTS

Steamed ginger pudding with poached rhubarb
and brandy sauce.
Sticky toffee pudding with butterscotch and
vanilla cream
Chocolate brandy tuile and mango gelée.