

classic



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

Poached pear and walnut salad dressed with a creamy blue cheese dressing.
Goats cheese & red onion parcel with green salad & honey & mustard dressing.
Chicken liver pâté, melba toast and apple chutney

MAINS

Roast loin of pork, roast potatoes, seasonal vegetables and stuffing.
Whole chicken breast wrapped in bacon, stuffed with smoked pancetta and cheddar. Served with fondant potatoes, squash puree and tenderstem.
Poached fillet of salmon, buttered new potatoes and a white wine sauce

DESSERTS

Torta Caprese - chocolate and almond cake served with a vanilla and toasted almond cream.
Vanilla scented crème brûlée served with rich butter shortbread fingers.
Spanish burnt Basque cheesecake served with macerated berries.