

Intimate Wedding Menu

Starters

Tomato and basil soup

Smoked salmon served with lemon and local salad

Gallybagger cheese soufflé, white onion purée

Main Courses

Roasted chicken breast, mustard mash, local greens,
Isle of Wight mushrooms and tarragon gravy

Braised shoulder of lamb, ratatouille,
aubergine, rosemary lamb jus

Butternut and mozzarella pithivier,
seasonal vegetables, morel cream

Desserts

Lemon parfait, pistachio, yoghurt sorbet

Sticky toffee pudding, ginger ice cream

Seasonal crumble, English custard

Please inform a member of waiting staff if you have a food allergy or food intolerance