

Summer Sunday Wedding Menu

Please choose your bespoke 3 course wedding menu and 3 canape's from the options below:

Canapés

Ham hock and parsley bon bon, apple purée
Cheese burger with red onion jam
Beetroot meringue with goat's cheese
Gougère with parmesan and smoked paprika
Crispy hens egg on toast

Starters

A choice of homemade soups (please ask for our separate soup list)

Smoked salmon served with lemon and local salad
Fricassee of wild mushrooms and brown shrimp, poached duck egg, cep velouté
Roasted tomato tart, Isle of Wight cheese, pickled pear and basil

Main Courses

Roasted chicken breast, mustard mash, local greens, Isle of Wight mushrooms and tarragon gravy
Crispy belly of pork, butternut squash, grain mustard, crackling, pork jus
Braised shoulder of lamb, ratatouille, aubergine, rosemary lamb jus
Breast of duck, green beans, braised red cabbage, fondant potato, duck jus

Desserts

Lemon parfait, pistachio, yoghurt sorbet
White chocolate and passionfruit cheesecake, mango sorbet
Treacle tart, raspberries, vanilla ice cream
Seasonal crumble with custard

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