

# Winter Wedding Menu

*Please choose your favourite dish from each course to create your 3 course wedding menu:*

## **Starters**

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

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

## **Desserts**

Lemon parfait, pistachio, yoghurt sorbet

White chocolate and passionfruit cheesecake, mango sorbet

Treacle tart, raspberries, vanilla ice cream

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