



WEDDING MENU

SAMPLE

*This is a sample menu presented as an example of our offering.
With such an important occasion however we always work closely
with the wedding party to tailor a bespoke menu for your particular event.*

Two courses: £35

Three course: £39

Prices may vary slightly depending on final menu choices.

STARTERS

Blanched courgette rolls served with a red pepper salsa (vg) (ng)

Chicken liver pate, toasted sourdough, red onion chutney

Prawn cocktail, baby gem lettuce

MAINS

Free range Suffolk roast chicken supreme, roasted baby potatoes, seasonal greens

Vegan beetroot wellington, roasted baby potatoes, seasonal greens (vg)

Pan fried sea bass fillet served with mashed potato and sautéed tenderstem broccoli

DESSERT

Sticky toffee pudding, toffee sauce, vanilla ice cream (vg)

White chocolate and raspberry panna cotta (v)

Selection of artisanal cheeses, roasted tomato chutney, toasted sourdough (v)