

"Bride & Groom" Menu

Amuse Bouche

Starters

Ham Hock, Caper and Parsley Terrine

Fox's Homemade Piccalilli and Crisp Truffle Infused Soda Bread

OR

Braised Squid in Tomato and Saffron

With Stornoway Black Pudding, Vermouth, Celery, Carrots and Finished with Broad Beans

OR

Crottin de Chevre and Heritage Tomato Tart (Vegetarian)

With Sun Blushed Cherry Tomato Paste, Sauce Vierge and French Endive Salad

Mains

Braised Feather Blade of Hereford Beef

Black Truffle Potato, Crispy Baby Leaf Kale, Haricot Bean Puree, Pear and Red Wine Jus

OR

Pan Fried Loin of Cod

With Aged Balsamic, Sautéed Potatoes, Seasonal Greens, Chorizo and Citrus Foam

OR

Roasted Butternut Squash Cappelletti (Vegetarian)

With Brown Butter Sauce, Crispy Sage and Foraged Wild Mushrooms

Desserts

White Chocolate and Coconut Panna Cotta

With Pineapple Tuiles, Mango and Passion Fruit Puree

OR

Citrus Terrine

With Clotted Cream Ice Cream and Textures of Mint

OR

Apple and Saffron Tart (Vegan and Vegetarian)

With Soya Milk Crème Anglaise and Walnut Brittle

Luxury Teas and Coffees