

“Getting Hitched” Menu

Amuse Bouche

Starters

Classic French Onion Soup

Thyme Infused Crouton with Glazed Gruyere

OR

Crispy Pork Belly and Scottish Langoustine

Crushed New Season Peas and Madera Jus

OR

Sun Blushed Tomato and Smoked Cheese Souffle (Vegetarian)

Torched Parmesan Cream and Kalamata Garden Salad

Mains

Cumbrian Bred Swaledale Lamb

Hot Pot Potato, Wilted Chard, Parsnip Textures and Minted Jus

OR

Yorkshire Herb Fed Chicken Supreme

Stuffed with Sage and Taleggio, with Baby Spinach and Sautéed Potatoes

OR

Braised Jackfruit with Sweet Roasted Garlic and Rosemary (Vegan and Vegetarian)

Wild mushroom gratin, truffle infused potatoes, crispy kale and red wine jus

Desserts

Lovely Lemon Crème Brulee

With Lavender Shortbread and Crystal Mint

OR

White Chocolate and Raspberry Cheesecake

With Cardamom Glass, Sable Crum and Milk Foam

OR

Aromatic Poached Pears (Vegan and Vegetarian)

With Pistachio Crème Anglaise, Rosemary and Orange Infused Oil Crumb

Luxury Teas and Coffees