

WEDDING MENU

STARTERS

Pickled Beetroot with Goat's Curd & Basil

Hand Picked Norfolk Crab with Avocado, Brown Crab Mayo & Sourdough

Venison Carpaccio with Blackberries, Radish & Truffle Dressing

MAINS

Rare Breed Beef Fillet with Salsify, Kale & Red Wine Jus Scottish Halibut with Turnips, Girrolle Mushrooms & Kale Baked Autumn Squash with Dukkha, Charred Broccoli & Apple

DESSERTS

Dark Chocolate Mousse with Passionfruit Sorbet
Cox Apple Tart Tatin with Vanilla Ice Cream
Spiced Poached Pear with Clotted Cream

£65 -

PER PERSON