



Wedding Menu

Langoustine and Chicken Terrine

whole roast langoustine, crisp chicken skin, avocado and basil cress

Duck Rilette

crisp duck skin, compressed water melon, nasturtium leaves, BBQ sauce

Tandoori Scallops

carrot puree, roast carrot, creme fraiche, preserved lemon

Textures of British Asparagus

asparagus soup, truckle tuille

Carpaccio of Venison

venison parfait cigar, Jerusalem artichoke puree and crisp, toasted pumpkin seed, balsamic vinaigrette



Sous Vide Chicken Breast

broccoli puree, potato fondant, roast heritage carrots, chicken jus

Roast Rack of Lamb

spring green wrapped shoulder, garlic mash, pea textures, turnip fondant, pickled shallot, braising jus

Roast Fillet of Beef

charred baby shallot, watercress puree, potato fondant, celeriac discs, Yorkshire pudding, red wine jus

Shetland Wild Halibut

green asparagus, seasonal baby vegetables, scallop tortellini, bouillabaisse sauce

Textures of Cauliflower

Romanesco, pickled cauliflower shavings, roast cauliflower, cauliflower tuille, capers, mint, raisins



Vanilla Cheesecake

strawberry cheesecake, strawberry sorbet, strawberry gel and fresh strawberry

Textures of Lemon and Meringues

lemon cake, lemon sorbet, lemon gel

Chocolate Torte

raspberry puree, raspberry sorbet, freeze dried raspberry, lemon curd & cornfit

Blueberry Souffle

hazlenut ice cream, hazlenut tuille

Rhubarb Tart

clotted cream ice cream, rhubarb crisps

