

## WEDDING MENUS

---

### MENU ONE £55

**Confit of fresh salmon, crab, cucumber pickle and pink grapefruit**  
**Slow cooked trio of new season lamb, spring peas, broad beans Ewes milk curd & mint salsa**  
**Buttermilk panna cotta, rhubarb, rose and elderflower**

---

### MENU TWO £55

**Ragstone goats cheese tart 'soufflé', thyme scented celery jam, waldorf salad**  
**Aged fillet of scotch beef, pressed short rib, mustard glazed carrots, celeriac puree**  
**Spring rhubarb 'posset', ginger & champagne foam**

---

### MENU THREE £56

**Cured duck 'ham', bonbons, Norfolk asparagus, artichokes, truffle and hazelnut dressing**  
**Pan roasted pave of wild sea bass, basil mash, roasted fennel, peppers, heritage tomato vierge**  
**Chocolate, chocolate, chocolate**

---

### MENU FOUR £56

**Pressed terrine of ham hock and Suffolk chicken, lovage, radishes & apple jelly, toasted sourdough**  
**Roasted fillet of aged scotch beef, ox cheek croquettes, honey roasted roots & horseradish**  
**Raspberry 'Eton mess', lemon cream, toasted oat granola**

---

### MENU FIVE £65

**Lime marinated Cornish scallops, pickled salmon, beetroot & fennel crème fraiche**  
**Fillet of aged scotch beef, wild mushroom crumble, shallot textures, young spinach**  
**Bread & butter pudding, clotted cream ice cream, apricot & rosemary**

---

