



Our Wedding Menu

ENTRÉE

WYE VALLEY ASPARAGUS SALAD

sauteed morel mushrooms, soft poached duck egg & wild garlic emulsion

CORNISH CRAB TART

brown crab, pickled cucumber salad & ginger bisque sauce

SMOKED DUCK BREAST

heirloom beetroots, blood orange & pine nuts

MAIN

ROAST CORNISH LAMB RUMP

fricassee of petit pois & broad beans, garlic puree, roasted shallots & mint jus

WILD SEA BASS FILLETS

braised violet artichokes, bagna couda & red wine sauce

BURRATA AGNOLOTTI

sauteed girolles mushrooms, sun blushed tomatoes & brown butter sauce

DESSERT

APRICOT & ALMOND TART

lemon & pistachio creme anglais

