

Wedding Menu

CANAPE SELECTION

Bloody Mary King Prawn Shot
Smoked Chicken with Lemon Mayonnaise Tart
Mozzarella and Pesto Cherry Tomato Spoon
Honey and Sesame Sausages
Beef and Horseradish Yorkies
Smoked Salmon and Herb Cream Cheese Bagel

..... *Welcome Drink*

West County Cider from Rich's Cider Farm and a non alcoholic botanical and tonic

BURRATA AUX TOMATO

Heirloom Tomato served with burrata, 30 year aged balsamic and extra virgin olive oil

..... *Wine Pair*

Henner brut NV - a blend of classic sparkling grape varieties, Chardonnay, pinot noir and pinot meunier leads to tastes of peach, green apples and a hint of lemon blossom

PASSIONFRUIT SORBET WITH VODKA

GRAZING TABLE

Seared Fillet Steak with a Chimichurri Sauce
Honey, Ginger and Soy Glazed Salmon
Pancetta, Leek and Gruyere Tart
Bouchée Ala Reine

All served with a selection of salads, potatoes and breads

..... *Wine Pair*

Ramon du casar treixadura 2021 - Javiers Treixadura "the queen of ribeiro is a soft and fruity white wine with bags of delicious notes of peaches, apricots and pears.
Ocaso gran Malbec 2020 - Mendoza is the head of Argentina's wine making country.
Very hot days and cool nights means buckets of refined ripe fruits, giving tastes of blackberry, plum and cherry

CHOCOLATE & CARAMEL EXPERIENCE

Chocolate Brownie with salted caramel ice cream, encased in a chocolate dome, served with hot caramel sauce

..... *Wine Pair*

Le Rose Champagne allouchery cherry perseval - a rare find, this fresh and generous wine give way to flavours of orange zest and raspberries with streaks of minerality to finish

CHEESE SELECTION

Cave aged Cheddar, Somerset Brie, Cornish Yarg and English Stilton with crackers

..... *Wine Pair*

Quevedo - fruity intense white port with a great balance between acidity and sweetness