

SAPPHIRE *Menu*

FROM **£38 PER PERSON**

STARTER

Cream of Tomato Soup *with basil oil*

Pressed Ham Hock *with leeks, peas, mustard and watercress*

Poached Chicken Salad *with crispy bacon, egg and mustard dressing*

Cherry Tomato Risotto

MAIN

Chicken Supreme *with pancetta, leeks, roast shallots and dauphinoise potatoes*

Roast Turkey Crown *with Yorkshire pudding and roast potatoes*

Loin of Pork *with cream and peppercorn sauce with creamed potatoes*

Pan Fried Sea Bass *with Mediterranean vegetables, spiced tomato sauce*

All mains served with seasonal vegetables

DESSERT

Sticky Toffee Pudding *with vanilla ice cream*

Raspberry Crème Brûlée *with shortbread*

Salted Caramel Profiteroles *with toffee sauce*

Apple Pie *with clotted cream*

Freshly Brewed Tea or Coffee *with mints*

Served from our station for guests to help themselves

RUBY *Menu*

FROM **£43 PER PERSON**

STARTER

Goats Cheese *with heritage beetroot and basil*

Cream of Vegetable Soup *with thyme croutons*

Classic Prawn Cocktail *with lemon, brown bread and butter*

Chicken Liver Parfait *with tomato chutney and brioche*

MAIN

Low & Slow Featherblade of Beef *with Yorkshire pudding and roast potatoes*

Duck Breast *accompanied by sweet potato mash and a thyme jus*

Roast Chicken Breast *with new roast potatoes, Yorkshire pudding and thyme jus*

Pan Fried Salmon *with lemon & dill velouté and creamed mash*

All mains served with seasonal vegetables

DESSERT

Vanilla Panna Cotta *with strawberries, basil and shortcake*

Clementine Tart *with clotted cream*

New York Baked Cheesecake *with a berry compote*

Freshly Brewed Tea or Coffee *with mints*

Served from our station for guests to help themselves

PLATINUM *Menu*

FROM **£48 PER PERSON**

STARTER

Severn & Wye Smoked Salmon *with pickle cream, dill and toasts*

Shaved Duck Salad *with orange soaked raisins and celeriac*

Roast Squash and Pumpkin Soup

Prawn & Crayfish Cocktail *with soy noodles*

MAIN

Roast Sirloin of Beef *with Yorkshire pudding, thyme, sea salt and roast potatoes*

Rump of Lamb, Pressed Shoulder *roast potatoes and mint gravy*

Poached Sea Trout *with new potatoes, crab, chilli, vine cherry tomatoes and lemon*

Breast of Chicken *with asparagus, lemon butter sauce and new potatoes*

All mains served with seasonal vegetables

DESSERT

White Chocolate and Raspberry Cheesecake *with a raspberry coulis*

Traditional Cheese and Biscuit Platter *with celery, grapes and chutney*

Summer Fruit Pudding *with Chantilly cream, vanilla ice cream and a raspberry coulis*

Dark Chocolate Tart *with orange crème anglaise*

Freshly Brewed Tea or Coffee *with petit fours*

Served from our station for guests to help themselves

EXTRA *Menus*

ADDITIONAL COURSE

Local Cheeseboard *with grapes, chutney & crackers*

£40.00 per table

VEGETARIAN AND VEGAN CHOICES

MAINS

Mediterranean Vegetable Gnocchi *with grilled mozzarella*

Mushroom Pearl Barley Risotto *with or without blue cheese*

Roasted Aubergine *with spiced rice, tomato and balsamic sauce*

Penne Pasta *with black olive, basil pesto and spinach*

CHILDREN 12 YEARS AND UNDER

Main courses will be served with adult starters unless otherwise requested

Alternatively, a half portion from your wedding breakfast adult menu is available at £20 per child

MAINS

Fish Goujons *with chips*

Chicken Burger *with chips*

Macaroni Cheese

Sausage and Mash *drizzled with gravy*

Cheese and Tomato Pizza *with chips*

DESSERT

Ice Cream

Chocolate Mousse

Fresh Fruit Platter

£ 15.00