



Sample Wedding Menu's

From £40 per person

STARTERS

Twisted Prawn Cocktail GF

Tequila Marie Rose sauce, pickled cucumber, chicory, jalapenos

Tomato and Basil Soup GF*

Roasted plum tomato and basil soup with fresh crusty bread

Ham Hock & Parsley Terrine GF*

Piccalilli sauce, watercress, croutes

MAINS

Fillet of Bream GF

Braised haricot beans, roasted red peppers & tomatoes, samphire, salsa verde

Roasted Chicken Supreme GF

New potatoes, wilted greens, mushroom and tarragon cream sauce

Vegan Massaman Curry VE

With roasted cauliflower, crispy fried tofu, toasted cashew nuts & wild rice

DESSERTS

Dark & White Chocolate Brownie GF

Served with honeycomb gelato

Lemon Posset GF*

With berry compote, sable biscuit

Isle of White Blue & Barbers Vintage Cheddar GF*

Apple & date chutney & fudges crackers

ALLERGY NOTICE

GF Gluten free | VE Vegan | GF* Can be gluten free | VE* Can be vegan

Please let your server know if you have any allergies before you order



Sample Wedding Menu

From £55 per person

STARTERS

Grilled Scallops in the Shell GF*

Topped with garlic & herb butter and pangrattato

Twice Baked Barbers Cheddar Cheese Souffle GF

Barbers 1833 vintage Cheddar cheese souffle finished with double cream

Smoked Duck Breast & Confit Duck Leg Arancini GF*

With beetroot ketchup, pickled beetroot, chicory and spring onion

MAINS

Pan Fried Sea Bass Fillet GF

With herb crushed new potatoes and a champagne, caviar & crayfish sauce

Mustard & Tarragon Crusted Sirloin of Beef GF

With potato gratin, glazed carrot, caramelised shallot puree and a rich claret sauce

New Forest Mushroom Risotto VE* GF

Sauteed New Forest mushroom risotto with truffle oil, rocket and parmesan

A selection of summer green vegetables for the table

DESSERTS

Sticky Toffee Apple Pudding

With toffee sauce, poached apple & honeycomb gelato

Vanilla Crème Brûlée GF*

With strawberries macerated in English Oak sparkling wine & Viennese biscuit

Vegan Fruit & Pistachio Cream Tart VE

Pastry case filled with pistachio cream, fresh berries, blackcurrant sorbetto & candied citrus peel

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