



Elopement menu options

Winter

Canapés

Blackberry and Roquefort bruschetta

Smoked salmon macaron

Stilton stuffed mushroom

Parma wrapped honeyed figs

Sticky pork belly

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Festive bird terrine, pickled cranberry puree,
sage buttered sourdough

Cep filo tart, caramelised chicken livers and a Madeira jus

Artichoke and parmesan pannacotta, pickled girolles,
brown sherry jelly and grain mustard

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Braised ox cheek with creamed potato and roasted roots

Breast of duck, garlic lentils, red onion puree and pickled girolles

Risotto of heritage carrot and goats cheese

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Stem Ginger toffee pudding with vanilla Ice cream

Plum and almond Mille feuille with a cinnamon anglaise

Mini seasonal dessert platter



Spring

Seared scallops with a pea puree and chorizo butter

Roasted squash and beef carpaccio

Hazelnut goats cheese bombs, beetroot, versus jelly
and mustard dressing



Lamb loin with a broadbean and mint risotto and local asparagus

Sea bream, sun dried tomato salsa, braised fennel
and a sweet potato puree

Open seasonal vegetable lasagne



White chocolate crème brûlée, spiced pineapple tart,
vanilla bean ice cream

Ginger cheesecake with textures of rhubarb and honey

Mini seasonal dessert platter



Autumn

Seared Prawns with shaved fennel salad,
avocado cream, ruby grapefruit and crisp of sweet potato

Celeriac veloute, braised pig cheek, hazelnut crumb
and apple snap

Beetroot sponge, spinach and onion puree, buttermilk labne
and a dill and cucumber granita



Loin of venison, parsnip puree, wild mushroom fricasse,
cavolo nero and a wine reduction

Flamed mackerel with rhubarb chutney, roasted beets
and pickled shallots

Shallot tatin, roquefort mousse and hazelnut crumble



Brambly Mousse, blackberry macaron, blackberry gel
and candied almond crumb.

Dark chocolate fondant with textures of nectarine

Mini dessert platter