



WEDDING FOOD

Below is a list of suggestions for your wedding food, however we like to design bespoke menus with you, so feel free to be creative!

STARTERS

Leek and potato soup
Roasted tomato and pimento soup, basil oil
Carrot and coriander soup, rosemary croutons
Tomato and mozzarella salad, rocket pesto, dressed shoots
Bury black pudding and smoked bacon bon bon, apple puree, tomato salsa, textures of apple
Chicken liver pate, red onion chutney, toasted bread
Whipped goats cheese, roasted beetroot with a beetroot puree
Classic prawn cocktail topped with Marie Rose sauce
Mezze sharing platter

MAIN COURSE

Oven roasted chicken supreme, smoked Lancashire cheese dauphinoise, celeriac puree, buttered french beans, tarragon cream
Roast sirloin of beef ** or roast chicken, fondant potato, panache of vegetables, Yorkshire pudding and red wine gravy
Grilled sea bass, sauteed new potatoes, textures of cauliflower, salsa verde
Shoulder of lamb, mint gravy, carrots and peas, dauphinoise potatoes *
Baked salmon supreme, chive crushed potatoes, chantenay carrots, minted pea puree
Mill town pie, mash with gravy and peas
Pearl barley and wild mushroom risotto, parmesan tuile
Goats cheese and butternut squash tartlet, provencal vegetables

* Lamb £2 per person supplement

** Roast Sirloin £3 per person supplement

DESSERT

Forest berry creme brûlée, raspberry crush
Sticky toffee pudding, toffee sauce and custard or ice cream
Triple chocolate Brownie, fruit compote, Chantilly cream and coulis
Eton mess
Poached pear, spicy syrup
Sharing strawberry pavlova
Local cheeses, biscuits and chutneys sharing platter (£5 supplement per person)

Vegan/Vegetarian/Gluten friendly options available.