

## CANAPES

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### Meat

Half Quail's Scotch Egg, Brown Sauce	£2 each
Beef Carpaccio, Horseradish	
Chicken & Lemon Coriander Skewer	
Venison Loin Skewer, Horseradish	
Mini Yorkshire Pudding & Steak Tartare	

### Fish & Shellfish

Smoked Salmon, Potato Blini, Horseradish Crème Fraîche	£2 each
Breaded Cod Cheek, Tartare Sauce	
Seaweed Cured Salmon Skewer	
Cured Salmon & Pickled Cucumber	
Scallop Pops   Whole Scallops Wrapped in Pancetta	£2.75 each
Cornish Crab & Baby Gem	£2.75 each

### Vegetable

Goat's Cheese & Poppy Seed Croquette	£1.75 each
Beetroot & Ewe's Curd Salad	
White Gazpacho	
Wild Mushrooms, Lovage on Toast	
BBQ Asparagus or Tenderstem Broccoli	



## SAMPLE WEDDING BREAKFASTS

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### STARTER

Somerset Charcuterie, Pickles, Rocket, Red Chicory & Salad Leaves  
Marinated Blow-torched Mackerel, Cucumber, Beetroot Ketchup, Smoked Mayo

### SHARING MAIN COURSE

Fillet of Beef, Coriander, Chilli & Black Pepper, Horseradish Crème Fresh & Dill Pickle  
Sides | BBQ Sprouting Broccoli, New Potatoes with Spring Onion, Lemon & Parsley  
Beetroot, Rocket, Roasted Baby Gem & Pecorino

### DESSERT

Lemon Posset, Mini Polenta & Cardamom Drizzle Cake £42 per guest

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### STARTER

Heritage Tomatoes, Rapeseed Focaccia, Homewood Ewe's Curd, Basil, Parmesan

### SHARING MAIN COURSE

BBQ Butterflied Marinated Leg of Lamb, Salsa Verde  
(v) Potato Dumplings, Chargrilled Courgettes, Baby Peas & Ricotta  
Sides | Roasted New Potatoes, Garlic & Thyme, Red Cabbage & Carrot Slaw  
Chargrilled Green Beans with Chilli & Hazelnuts

### DESSERT

Baked White Chocolate Cheesecake, Fresh & Burnt Apple £40 per guest



## ALTERNATIVE DISHES

A little more inspiration if you're not sure where to start...

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### Starters

Heritage Beetroot & Ewe's Curd Salad with Hazelnut Dukkah

Sharing Boards of Somerset Charcuterie, Roast Peppers, Burrata, Marinated Olives, Focaccia

Wye Valley Asparagus, Caesar Dressing, Pancetta, Crispy Hen's Egg

Pressed Pork & Pistachio Terrine, Sourdough Toast, Red Onion Chutney

Cured Salmon, Cucumber, Chicory, Lemon, Poppy Seed Cracker

### Main Courses

Surf & Turf | Chargrilled Fore-Rib of Beef, Hand Picked Crab

Roast Rib Eye of Beef, Yorkshire Pudding, Horseradish Cream

Whole Roast Smoked Chicken, Garlic, Lemon

Stuffed Saddle of Lamb, Spinach, Prune

Roast Rack of Pork, Cider Pickled Onions, Apple Sauce

Butternut Squash, Smoked Cheddar & Spinach Wellington

### Dessert

Cheddar Valley Strawberry Trifle, Bristol Sherry Whipped Cream, Shortbread

Pavlova | Berries, Chantilly Cream, Toasted Almonds

Sticky Stout Pudding with Clotted Cream, Toffee Sauce

Buttermilk Panna Cotta, Berries, Candied Nuts

Chocolate & Peanut Butter Mousse Cake



## EVENING FOOD

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### Salt & Malt | Fish & Chips

£5.50 per guest

Breaded Cod Goujons or Scampi with Tartare Sauce or Battered Halloumi & Chilli Jam with Chips

### Mac 'n' Cheese

£5.50 per guest

Macaroni & Cheese topped with Crispy Pancetta or Slow Roast Vine Tomatoes

### Noodle Bar

£7.50 per guest

Chicken, Monkfish or Vegetable Noodles served with guests' choice of | Mixed Vegetables, Spring Onions, Bean Sprouts, Coconut Cream, Sweet n' Sour Sauce, Sriracha, Sesame Seeds

### Mini Sliders & Chips

£5.50 per guest

Mini Beef Burger, Seeded Bun, Lettuce, Tomato & Chips





## OTHER EXTRAS

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### Cheese Table

£7.50 per guest

Choose From a Selection of: Cornish Yarg, No.7 Blue, Tunworth, Bath Soft, Bath Blue, Old Demdike.  
Served with Charcoal Crackers, Sourdough, Apple & Vanilla Chutney, Candied Walnuts, Grapes, Apple

### Tea & Coffee

£3.00 per guest

La Bastilla P3 Nicaraguan Blend Coffee from Brian Wogan of Bristol  
English Breakfast Tea

Selection of 2 Petit Fours | Coffee & Walnut Fudge, Carrot Cake, Vanilla Shortbread, Turkish Delight, Cola Cubes  
£1.50 per guest

