



2025

*Wedding Menu*

# Canapes

*Spanakopita parcel*

*Ham hock and pea croquette with dill mustard mayo*

*Salmon gravlax served on a linseed cracker*

*Goat's cheese profiterole, balsamic onion*

*Shallot tart tatin, white balsamic apple*

*Yorkshire pudding, seared Somerset beef rump and  
horseradish cream*

*Smoked mackerel pâté filo cup*

*Confit duck leg, spiced plum jelly*

All dietary requirements can be catered for. Please let us know any specific needs at the time of booking, and we will ensure they are accommodated.

# Starters

*Salad of mozzarella, heritage tomato salad, basil pesto*

*Pan seared Scallops with crispy pancetta and celeriac puree, lemon butter, radish and sorrel*

*Braised oxtail croquette, Hispi cabbage, roasted heritage carrot puree*

*Somerset cider and onion soup with cheddar and parmesan crouton*

*Smoked duck breast, caramelised parsnip puree, Hogs pudding bon bon, watercress leaf salad*

*Chicken, ham and pistachio terrine, red onion marmalade, crisp breads, micro herb salad*

*Haddock and dill pâté, olive oil crostini, pickled cucumbers*

*Courgetti and sweetcorn in preserved lemon and caper dressing, garlic and thyme slow roasted cherry tomatoes, parmesan crisp*

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# Mains

*Fillet of cod with crushed new potatoes,  
bouillabaisse sauce and roasted fennel*

*Venison wellington, juniper sauce, roasted carrots  
and buttery spinach quenelle*

*Roast sirloin of beef, roast potatoes, Yorkshire pudding, steamed  
greens, pea and horseradish puree and beef gravy*

*Westcountry rump of lamb, dauphinoise potato, steamed greens  
and a rosemary and redcurrant jus*

*Pork belly with fennel salt crackling, smoked applewood cheddar  
root vegetable gratin, tenderstem and cider jus*

*Mushroom and braised red lentil pithivier, caramelised  
shallot puree, brandy mushroom jus*

*Grilled aubergine with miso marinade, jewelled rice,  
Amai sauce and pomegranate*

*Salmon en croute with brown butter vegetables  
and sauce greviche*

*Ballotine of chicken, hasselback potato with bacon mousse,  
seasonal vegetables, tarragon jus*

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# Desserts

*Crème diplomat tart, Grenadine macerated strawberries, clotted cream*

*Earl grey meringue with tipsy prune ganache, fresh fruits, Chantilly cream*

*Sticky toffee pudding, toffee sauce and our own vanilla ice cream*

*Classic crème brulee, compote of berries, lemon tuille*

*Saffron and champagne poached baby pears with lemon mousse, champagne syrup and honey biscuit*

*Baked vanilla cheesecake, fresh blueberries and vanilla ice cream*

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# Evening Menu

## Wood fired pizzas

*Hand stretched Pizzas Fired in our own pizza oven; Pepperoni, Margarita and Roasted vegetables*

## Loaded hot dogs

*10" pork sausages with toppings including braised beef chilli, sour cream, somerset cheddar and fried onions*

## Mixed kebabs

*Lamb Kofta, Grilled chicken skewers, vegan kofta, hummus, flatbreads, shredded salads and roasted vegetables, garlic sauce and chilli sauce*

## Ploughmans

*Mature Cheddar, Bath Blue cheese, Cricket St. Thomas Brie, French goats cheese, homemade chutneys, crusty bread, crackers, grapes, apples and pork pies*

## Burritos

*Tortilla wraps filled with rice, cheddar, pico de gallo, smoky beans, sour cream, Avocado crema and a mixture of spiced vegetables, lime and coriander chicken or spicy beef Carnitas*

## Finger buffet

*Chicken skewers, tortilla chips, crudités, Hummus, open sandwiches, Frittata, Beetroot Falafel, Seasoned wedges with sour cream dip, Hestercombe sausage rolls and fishcakes with tartare sauce*

## Hog roast

*A whole pig slow roasted and carved to order. Served with large baps, crackling, stuffing and apple sauce*

## Full hog roast

*As above with Roasted potatoes, seasonal mixed leaf salad, red cabbage and apple slaw in a vinaigrette, Grilled corn salad with peppers, red onions and cos lettuce*

## Bacon baps

*Floury Bap, Smoked back bacon and sauces*

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