

You create your own 3 course wedding meal,
you just need to choose 1 option from this menu.

For price please get in touch with us.

Please note all dishes can be made GLUTEN FREE on request

Homemade Seasonal Soup Salad

textures of the season, served with a jug of soup, bread and butter basket

Pressed Chicken "Caesar"

seared baby gem, parmesan, bacon, anchovies,

Baked Cauliflower Cheese & Smoked Bacon Tart

with seasonal leaves and a honey mustard dressing

Crispy Lamb Shoulder

Asian slaw, cucumber, mint and lime yoghurt

Braised Pork Cheek

sweet potato rosti, crispy shallots, cider jus

Scottish Smoked Salmon

salmon mousse and brown shrimp roulade, watercress salad

Smoked Duck Breast

smoked carrot and fennel caponata, five spice toast

Ham Hock Terrine

piccalili garnish, mustard mayo rarebit toast,

Advocado and Vine Tomato Sushi (V)

garlic crispbreads, tomato tapenade, shiso salad

Thornby Moor Goats "Cheesecake" (V)

Walnut and brioche crumb, wild garlic pesto, rocket salad

Main Course - SILVER

For couples, who prefer traditional, quality wedding breakfast.

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Traditional Roast Dinner

Galloway sirloin in a rich red wine and onion gravy.
Served with fresh green vegetable medley, carrot and swede puree, crispy roast potato and homemade Yorkshire pudding

Chargrilled Chicken

butterfly marinated breast, Italian herbs, cheese mash and ratatouille

Crispy Pork Belly

slow cooked ginger glazed pork belly, sweetcorn fritter, BBQ beans, parisienne potato

Braised Brisket

slow braised Galloway beef, horseradish mash, roast carrot, crisp onion, rich gravy

Garlic and Rosemary Lamb

pot roast leg of lamb, Dauphinoise potato, cabbage, leek and peas, wild garlic jus

Wild Venison Haunch

sage and onion dumplings, floss potato, roasted sweet potato and shallots, port jus

Confit Duck Leg

sweet potato cassoulet, wild rocket, cherry glaze

Poached Salmon

lemon and garlic roast potato, roasted asparagus, tomato and garlic sauce

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Chocolate Orange

baked roulade, cointreau cream, orange jelly, dark chocolate sauce

Peach Melba

peach and raspberry compote, jelly, raspberry sorbet, toasted almond crumble

Sticky Toffee Pudding

caramel and butterscotch sauce, clotted cream fudge, toffee ice cream

“Banoffe Pie”

banana and rum compote, caramel cream, fudge, banana ice cream

Vanilla Cheesecake

almond and ginger base, apple and berry compote, whipped cream

Rhubarb and Custard Cheesecake

amoretti biscuit, rhubarb and raspberry compote, vanilla custard mousse

Apple and Blackberry Crumble

poached fruit, crispy hazelnut crumble, vanilla anglaise

Chocolate Honeycomb

triple chocolate brownie, caramel, mousse, fudge, jersey ice cream

Limoncello Panna Cotta

sponge cake, jelly, poppy seed, Chantilly cream

Strawberry Eton Mess

meringue, strawberry compote, jelly, wild strawberry sauce, strawberry ice cream

Classic Crème Brûlée

espresso mousse, white chocolate and freeze dried raspberry tuille

Key Lime Pie

kiwi and lime compote, lime jelly, kiwi mousse, chocolate chip cookie dough