

Example summer wedding menu

Price £60.00 per person

Amuse bouche

Crab cakes with saffron mayo and spiced Bloody Mary shot
Beef fillet carpaccio with pickled shallots, watercress and chilli puree
Salad of beetroot textured with goats cheese

Sorbet

Cucumber and organic Liverpool gin

Starter

(All starters are served with a selection of rustic breads and butter or olive oil and balsamic vinegar glaze)

Salad of smoked and kiln roasted salmon with fennel and apple remoulade with a watercress mayo, summer leaves and lemon oil

Stuffed vine tomato with pea and asparagus mousse, served with avocado balls and micro leaves (vegan)

Main

Breast of chicken wrapped in Parma ham stuffed with chorizo and tarragon mousseline, served with dauphinoise potatoes, garden vegetables and carrot puree, finished with Madeira jus

Sautéed gnocchi with chargrilled vegetables, bocconcini and basil oil

Dessert

Taste of the summer trio: Deconstructed Eton mess, lemon posset with minted raspberries and strawberry and yoghurt ice cream

Filter coffee, selection of teas and mints

Add: selection of continental cheeses with assorted crackers, fruit chutney, mixed grapes and honey glazed nuts for £3.80 per person

Prices can vary depending on final menu choices, guest numbers and equipment choices