

Wedding Menus for the Intimate Say 'I do'

Canapés

Please choose 3 canapes from below to be served to your guests after the ceremony:

Beetroot Falafel (Ve)

Duck Spring Roll – Sweet and Sour Sauce

Vegetable Spring Rolls – Sweet Chilli Sauce (Ve)

Sticky Balsamic and Mustard Pork Sausage

Buttermilk Chicken – Cajun Mayo

Vegetable Dim Sum (Ve)

Starters

Please choose 1 starter

Slow Roasted Tomato, Basil and Parmesan Soup (V)

Chicken and Chorizo Caesar Salad

Garlic Sautéed Mushrooms (V)
Lancashire Cheese, Buttered Muffin

Chicken Liver Pate, Sour Dough Crostini, Onion Jam

Mains

Please choose 1 main course

Slow Cooked Ribble Valley Beef
Horseradish Crushed New Potato, Heritage Vegetables, Yorkshire Pudding, Red Wine Jus

Roast Breast of Chicken
Potato and Celeriac Rosti, Roast Butternut Purée, Spring Vegetable Velouté

Chargrilled Pork Sausage
Truffle Buttered Mash, Balsamic Baby Onions, Sticky Red Cabbage, Jus

Vegetarian/Vegan

Orzo Risotto (Ve)
Cavolo Nero, Peas, Chilli

Thai Green Curry (Ve)
Jasmine Rice

Desserts

Please choose 1 dessert

Vanilla Crème Brûlée (V)
Homemade Shortbread

Toffee Apple Crumble (V)
Custard, Biscuit, Cinnamon Ice Cream

Cinnamon Sugared Churros (V)
Coffee Bavarois, Chocolate Sauce

Followed by

Tea or coffee with handmade chocolates

Children's Menu

Starters:

Please choose 1 starter

Tomato Soup

Chicken Bites, Mayo

Breaded Mozzarella Sticks, Tomato Mayo (V)

Mains

Please choose 1 main

Chicken Burger, Fries, Slaw

Breaded Fish Fingers, Fries, Beans

Chicken Goujons, Fries, Beans

Mini "Grown Up" Main

Desserts

Please choose 1 dessert

Brownie with Ice Cream (V)

Waffles and Doughnuts (V)

Mini "Grown Up" Dessert