

WEDDING MENU

STARTERS

Pork & Chicken Terrine (GFA), date, apple and tamarind chutney, toasted sourdough, dressed leaves
Dill & Grain Mustard Cured Salmon (GFA), shaved fennel, lemon and honey dressing, soda bread
Air Dried Beef (GF), buffalo mozzarella, sun blush tomato, mizuna leaf, basil and tomato emulsion
Duck Rillettes (GFA), beetroot, ginger, and pumpkin seed granola
Smoked Haddock, Prawn & Chive Fishcake (GF), caviar tartare, samphire grass
Roast Red Pepper & Tomato Soup (VG/GF), pickled fennel orange dressing, hazelnut dukkha
Rainbow Beetroot (VG/GF), thyme infused bhaji, basil oil

MAINS

Roast Cod Fillet, slow cooked cherry tomatoes, garlic, and basil fregola, tomato vierge, green oil Pavé
Steak (GF), dauphinoise potato, butternut, shallot wild mushroom and beef jus
Herb Crusted Lamb Shoulder, fondant potato, baby leeks and carrots, caper bud jus
Pan-Fried Chicken Breast (GF), crispy potato cake, heritage carrots, seasonal greens, chicken butter sauce
Sea Bass Fillet (GF), crushed new potatoes, preserved lemon, samphire, tenderstem broccoli
Cauliflower Kiev (VG), sweet potato mash, tender stem, red pepper velouté
Wild Mushroom Risotto (VG/GF), lemon labneh, chive oil
Balsamic Shallot Tarte Tatin (VG), Jerusalem artichoke purée, grilled spring onions

DESSERTS

Chocolate Brownie (GF), salted caramel sauce, clotted cream ice cream
Sticky Toffee Pudding, toffee sauce, honeycomb ice cream
Classic Vanilla Bean Crème Brûlée (GF), lavender shortbread fingers
Strawberry Cheesecake, crisp meringue, basil syrup
Coconut Cream Panna Cotta (VG, GF), passion fruit & mango jelly, vanilla tuile
Popcorn Panna Cotta (VG), vegan cream, salted caramel sauce, brown sugar popcorn

(V) Vegetarian, (VG) Vegan, (GF) Gluten-Free, (GFA) Gluten-Free Available

*If you are concerned about any food allergies or dietary requirements,
please speak to a member of the team who would be delighted to assist.*

HARBOUR

HOTELS