

## NO.4 WEDDING MENU

£38 per person

Please select three starters, three mains & three desserts you would like to offer to your party from the choices below

### STARTERS

PUMPKIN VELOUTÉ *mushroom foam, fresh baked bread (ve) (gf upon request)*

SEA BASS CARPACCIO *ricotta mousse and berry coulis (gf)*

BEEF CARPACCIO *truffle dressing, marinated celeriac, Jerusalem artichoke crisps (gf) (df)*

BURRATA *heritage tomatoes and basil pesto (v)*

.

### MAINS

RISOTTO *seasonal vegetables (v) (gf) (vegan and dairy free upon request)*

BEETROOT TORTELLONI *Parmesan sauce and toasted walnut (v)*

ROASTED DUCK LEG *spinach mash potato, crispy kale and jus (gf)*

PAN FRIED STONE BASS *potato, artichoke and olive casserole, and basil pesto (gf) (df upon request)*

ROASTED BEEF *pan fried tenderstem broccoli, chanteney carrots, new potatoes and jus (gf) (df upon request)*

PAN FRIED SALMON FILLET *beetroot sauce and fennel salad*

.

### DESSERTS

CHOCOLATE FONDANT *vanilla ice cream (v)*

HAZELNUT PARFAIT *coffee sauce and caramelised hazelnut (v) (gf)*

BERRY MILLE-FEUILLE (v)

RED WINE POACHED PEAR *red wine reduction and fresh berries (ve) (df) (gf)*

*Please let a member of staff know if you have any allergies or intolerances when you order.*

*v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free*

*A 10% discretionary service charge will be added to your final bill*