



THE FILLING STATION

*Maintaining old
fashioned values*

Wedding Menu

Starters

Spiced Pork Rillettes

served with Jicama, Tomato Salsa, Chipotle
Mayonnaise and Crispy Crackling. (Gluten free)

Beetroot & Rosary Goats Cheese Mousse

with Pickled Beets & Toasted Rye Bread and Rapeseed
& Truffle Dressing. (Vegan)

Korean BBQ Chicken Skewers

with Soy, Sesame & Honey dressed Asian Slaw.
(Dairy Free)

Crab and Crayfish Linguine

with Dill Oil and Flaked Old Winchester.

Celeriac and Bramley Apple Soup

served with a Rarebit Croute (Vegan Available)

Beef Short Rib Croquette

served with Herb and Black Olive Pesto, Salsify Crisp
and Wholegrain Mustard Mayonnaise. (Gluten free)

Cabbage Leaf Parcel Stuffed with Soy & Miso Roasted Mushroom

Served with Edamame, Watercress, Chive Puree and
Roasted Cashews. (Vegan)

Mains

Pan Fried Sea Bream Fillet

served on Herb & Caper Crushed New Potatoes, Charred Baby Leeks & served with Saffron Cream
Sauce & Watercress Oil.

Roasted Nduja & Basil stuffed Chicken Breast,

Garlic Hasselback Potatoes, Saute Tenderstem & Red Pepper Coulis.

Pan Fried Citrus Pork Belly

Wholegrain & Spring Onion Mashed Potatoes, Confit Carrot, Roasted Peach & Calvados Cream.

Fillet Steak (Served Medium)

with Peppercorn & Whisky sauce, Rosemary Infused Pomme Anna & Seasonal Greens.
(Supplement applies)

Feta, Pine Nut & Baby Spinach Filo Tart

Sauteed Gratinated New Potatoes, Braised Baby Gem Heart & Served with Rapeseed & Chive
Mayonnaise.

Moroccan Spiced Lamb Rump

served with Roasted Sweet Potato, Toasted Almond and Chickpea Medley, Apricot Tagine Sauce
and Pomegranate Molasses.

Thai Spiced Cauliflower

with Coconut and Tomato Sauce, Tempura Sweetcorn Fritters, and Toasted Peanuts
(Vegan)

Please inform your server of any dietary requirements, intolerances or allergies



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Desserts

Ultimate Chocolate Bar

Dark Chocolate glazed Milk Chocolate Mousse, Honeycomb,
Toasted Almond Crumb & Chocolate Soil with Salted Caramel Sauce. (Gluten Free)

Golden Latte Panna Cotta

Turmeric & Cinnamon infused set Cream with Cardamom Shortbread & Blood orange Gel.
(Gluten Free Available)

Strawberry & Hibiscus Trifle

with Vanilla Bean Anglaise, Saint Germaine Syllabub & Toasted Almonds. (Gluten Free)

Lemon & Passion Fruit Posset

Blackberry and Vanilla Compote & Pink Peppercorn Tuile Shards.

Cappuccino Brulee with Pistachio Brittle

Raspberry and Dark Chocolate Cheesecake

served with Rose Petal & Almond Crumble and a Raspberry and Lavender Coulis (Vegan)

Pimms Jelly

served with Sweet Cucumber Soup, Fresh New Forest Strawberries and Mint infused
Mandarin Sorbet. (Vegan)

Selection on sorbets/ice creams and cheese Boards available.