

Starters

Artisan Bread and Somerset Butter or Olive Oil for dipping on tables – £2 per head

A Large Arancini with Butternut Squash, Sage and Westcombe Cheddar, Slow Roasted Pepperonata (V)

Duo of Bruschetta: Pea, Mint and Feta | Cherry Tomato, Basil and Parmesan Served with Aged Balsamic and Rocket Salad (V) (Vg version available)

Rare Roast Beef, Celeriac Remoulde, Watercress, Pickled Shallot, Horseradish

Buffalo Mozzarella and Heritage Tomato Caprese Salad, Olive Oil Croutons, Pesto dressing (V) (Vg version available)

Braised Wild Boar Tortelloni Marinara Sauce Parmesan Shavings, Truffle Oil

Courgette and Ricotta Tart, Confit Tomato Salad, Lemon and Mint Dressing (Vg version available)

Roasted Beetroot, Burrata, Pennard Honey, Roasted Pumpkin Seeds, Thyme Toast (V)

Lime Cured Salmon Gravalax Asian Slaw, Pickled Radish, Sesame and Soy Dressing

Smoked Salmon and King Prawns
Tomato and Caper Salsa, Lemon Mayo

Pumpkin and Sage Tortelloni Marinara Sauce, Vegan Feta (Vg)

Dishes can be adapted for special dietary requirements.

Key (V) Vegetarian, (Vg) Vegan

Sharing Dishes

An Informal style of Wedding feasting with all elements of the menu served on sharing platters or bowls for guests to pass and share around the table.

Sharing Starter

Somerset inspired Antipasti Sharing Board featuring Local Artisan Charcuterie, Godminster Heart Organic Cheddar, Roasted Vegetables, Olives, Apple chutney, Focaccia and Olive Oil for dipping

Sharing Main Courses

Rump of aged Somerset Beef sliced and served with your choice of Chimichurri or Salsa Verde, Heritage Tomato Salad with Pickled Shallots, Patatas Bravas with Aioli, Charred Tenderstem Broccoli

Pennard Honey Mustard Roasted Whole Chicken Rosemary and Smoked Sea Salt Potatoes, Roasted Root Vegetables, Spring Greens and Leeks with Crispy Pancetta, Roast Chicken Jus

Slow Roasted Greek Style Leg of Lamb, Roasted Vegetable Orzo, Green Bean Salad, with Preserved Lemon and Seeds, Greek Salad, Tzatziki

Loin of Somerset Porchetta, Apple and Fennel Slaw, Warm New Potatoes with Sherry Vinegar, Capers and Red Onion, Roasted Carrot and Puy Lentil Salad, Pennard Apple Relish

Meat Mains

Herb Roasted Chicken Supreme
Honey Roasted Root Vegetables, Celeriac Puree, Dauphinoise Potatoes, Roast Chicken Jus

Lemon & Rosemary Roasted Chicken
Chorizo Potato Rosti, Garlic Green Beans, Smoked Paprika Sauce

Rump of Somerset Lamb
Minted Pea Puree, Tender Stem Broccoli, Boulangère Potatoes, Redcurrant & Rosemary Jus

Roasted Loin of Somerset Pork
Rosemary Roasted Potatoes, Creamed Leeks, Root vegetables, Apple Puree, Pennard Cider Jus

Somerset Sirloin of Beef
Slow roasted Vine Tomato, Charred Broccoli, Hassleback Potato, Chimmichuri

Roasted Sirloin of Somerset Beef
Dauphinoise Potato, Honey Glazed Carrot, Spring Greens, Red Wine Sauce

12 Hour Slow-Cooked Beef Brisket
Grain Mustard Mash, Green Vegetables, Glazed Carrot, Bourguignon Sauce,

Fillet of Beef Wellington
Mushroom Duxelle, Green Beans with Pancetta, Potato Pave, Red Wine Jus (£10 supplement)

Gressingham Duck Breast
Schezuan spices, Salt & Pepper Rosti potatoes, Honey Carrot, Sesame Green Vegetables, Duck Jus

Fish Mains

Pan Fried Cornish Sea Bass

Crushed New Potatoes, Warm Fennel, Green Bean and Cherry Tomatoes, Dill Sauce

Grilled Salmon

Preserved Lemon Crumb, Lightly Roasted Jersey Royal, Steamed Vegetables, Lemon Butter Sauce

Vegetarian & Vegan Mains

Pea and Shallot Ravioli

Genovese Pesto, Peashoots, Parmesan (V or Vg available)

Chargrilled Courgette, Cherry Tomato and Feta Tart

Red Pepper Tapenade, Parmesan Crisp (V)

Roasted Parmigiana Aubergine

Rocket and Parmesan Salad (V & Vg available)

Roasted Portabella Mushroom topped with Garlic Spinach, Butternut Squash and Puy Lentils (V or Vg available)

Middle Eastern Roasted Red Pepper filled with Chickpea Couscous, Griddled Halloumi, Pomegranate and Labneh dressing (V) (Vg available with Vegan Halloumi)

Key (V) Vegetarian (Vg) Vegan

Pudding

Triple Chocolate Brownie
Summer Berries, Chantilly Cream, Chocolate Sauce

Strawberry Eton Mess
Chantilly Cream, Fruit Coulis

Pennard Honey Pannacotta
Roasted Fig, Blackberries, Pumpkin Seed Brittle

Espresso Martini Tiramisu
Spiced Mascarpone, Almond Biscotti

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream, Honeycombe

Mango and Passion Fruit Cheesecake,
Whipped Local Double Cream, Raspberry Coulis

Lemon Posset
Summer Berry Coulis, Vanilla Shortbread

Warm Somerset Apple Cake
Caramel Sauce, Clotted Cream Icecream

Trio of Desserts

Chefs selection of Three Mini Desserts

(£3 supplement)

Triple Chocolate Brownie, Honeycombe,
Chantilly Cream

Mini Espresso Martini Tiramisu,
Summer Berry Pavlova, Edible Flowers

Tea & Coffee served from a Coffee station on the Balcony or in the
Courtyard at £2.95 per head