BLOOM WEDDING MENU

Starters

Chicken Liver Pate,
red onion marmalade, sourdough crouton

Welsh Rarebit Tart,
tomato chutney, green salad

Soup of Choice:
Roasted Tomato & Red Pepper
Cream of Truffled Mushroom
Carrot & Fresh Coriander

Mains

Chicken Breast,
fondant Potato, seasonal green vegetables, rich chicken gravy, table served stuffing

Baked North Sea Haddock,
bisque risotto, roasted gem lettuce

Confit Pork Belly,
colcannon mash, apple puree, cider sauce

Desserts

Sticky Toffee Pudding ,
Cheshire farm vanilla ice cream, toffee sauce

Vanilla Creme Brulee,
lavender shortbread

Apple Crumble Tart,
creme anglaise

BLOSSOM WEDDING MENU

Starters

Citrus Cured Salmon,
avocado puree, orange gel, petite salad

Chicken Liver Pate,
truffle butter, Cumberland jelly, brioche fingers

White Onion Veloute,
green pea veloute, creme fraiche, herb oil

Mains

Braised Featherblade of Beef,
glazed onion, onion puree, crispy onion, spring onion mash

Roasted Chicken Breast,
dauphinoise potatoes, avocado puree, green beans, rich chicken jus

Seabass ,
crushed new potatoes, warm tartare sauce, crushed peas

Desserts

Double Chocolate Brownie,
Cheshire Farm, chocolate ice cream, raspberry sauce, crispy raspberry cells

Mango Delice,
chantilly creme, mango & passion fruit compote, mango semi gel

Strawberry Eton Mess,
fresh & preserved strawberries, chantilly creme, meringue

BOUQUET WEDDING MENU

Starters

Smoked Duck Breast,
celeriac choucroute, apple puree

Gin Cured Salmon,
pickled cucumber, gin & tonic jelly, crisp salmon skin

Chicken Terrine,
pea puree, crisp bacon, truffle mayonnaise

Mains

Carved Sirloin of Beef (served pink)
beef skin bon bon, glazed shallot, spinach puree, dauphinoise potatoes, rich beef jus

Slow Roast Shoulder of Lamb,
minted peas, gem lettuce, silverskin onions, lamb jus

Herb Crusted Cod,
fondant potato, tender greens, dill & buttermilk sauce

Desserts

Chocolate Torte,
rum, amaretti base, soaked raisin, clotted cream ice cream

Strawberry Delice,
champagne jelly, vanilla mascarpone, pastry cream, strawberry sorbet

Biscoff Cheesecake,
chantilly creme, Biscoff sauce, biscuit crumb

VEGETARIAN & VEGAN

Potato Rosti,
roasted wild mushroom celeriac puree, puff rice, watercress (VE)

Seasonal Risotto,
butternut squash and blue cheese, garden pea with goat cheese, wild mushroom (VE)

Cauliflower Steak,
katsu curry sauce, pickled carrot, golden raisins, puff rice (VE

CHILDREN'S MENU - AGE 12 AND UNDER

Starter
Garlic Bread
Tomato Soup
Fan of Melon with Fruits

Main Course
Chicken Goujons & Hand-cut Chips
Chipolata Sausage, Hand-cut Chips & Beans Fish Fingers, Hand-cut Chips & Peas

Dessert
Vanilla Ice Cream with Chocolate Fudge Sauce and Marshmallows

WEDDING BUFFET MENU'S

Traditional

Bacon & Sausage Baguettes
Roast Vegetable Baguettes
Honey Mustard Chipolatas
Chips
Coleslaw, Potato Salad, Mixed Leaf Salad
Condiments
(available in all packages)

BBQ Style

Build Your Own Burgers
beef burgers & brioche buns, salad garnish, cheese slices
Cajun Chicken Thijs
Macaroni Cheese
Dressed Nachos, Cheese Sauce
Chips
Ranch Salad, Potato Salad, Coleslaw
(available for blossom, bouquet package)

Roast Selection

Roast Pork Shoulder
Roast Beef Brisket
Statham Lodge Stuffing
Chips
Floured Baps
Coleslaw, Potato Salad, Mixed Leaf Salad
(included in bouquet package)

Indian

Chicken Tikka Curry
Pilau Rice
Onion Bhaji
Chat Masala Chips
Naan Bread
Poppadom's
Indian Relishes
(included in bouquet package)

CANAPES - CHOICE OF THREE £10PP

Parma Ham & Melon Ball Skewers
Bikini Sandwich
Chicken Liver Parfit Cone
Smoked Salmon Billini
Pork Belly Skewer
Beer Battered Cod Cheek
Mini Scones, Strawberry Jam & Chantilly Creme
Cauliflower Pakora Mango Chutney
Onion Bhaji
Chip Cones - £5pp

LATE NIGHT SNACK - £9.50PP APPLIACABLE FOR HALF OF THE WEDDING PARTY

Bacon/Sausage Baguette
Late Night Pizza, Served in Pizza Boxes
Chip Cones

CHOICE MENU SUPPLEMENT £5PP

BBQ OUTDOORS £5PP

BUFFET UPGRADES FROM £5PP

SILVER SERICE FROM £5PP