

## OUR MENUS

### WEDDING BREAKFAST

*Three courses with tea, coffee and petits fours.*

Leek and potato soup  
*curried haddock & buttered sourdough*

Barbecued garden vegetable salad  
*Berkswell cheese & truffle*

Tiger prawns  
*Marie Rose sauce, baby gem lettuce  
& caraway bread*

Smoked salmon  
*cucumber, dandelion & salad cream*

Scotched Burford Brown egg  
*candied beetroot & walnut*

Trealy Farm cold cuts  
*radishes, pickled onion & sweet mustard*

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Breaded hake  
*triple-cooked chips, black peas  
& sea herb tartare*

Cotswold White chicken  
*chive Maris Pipers & charred leek*

Maple-roasted Gloucestershire  
Old Spot pork  
*roasted hispi cabbage*

Fillet of gilt-head bream  
*lemon & herb butter and warm celeriac slaw*

Slow-cooked brisket of beef  
*roasted shallots & Cotswold ale jus*

Salt-baked celeriac  
*Pink Lady apple & Old Winchester cheese*

Salt-aged beef sirloin  
*hasselback potatoes & tenderstem broccoli  
(£7 per guest supplement)*

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Salted caramel profiteroles  
*crème fraiche ice cream*

Mango parfait  
*charred pineapple & passion fruit sorbet*

Selection of Paxton & Whitfield British cheeses  
*crispbreads & seasonal chutney  
(£7 per guest supplement)*

Warm chocolate trifle  
*Griottine cherries & pistachio*

Windrush sticky toffee pudding  
*vanilla ice cream*

Lemon cheesecake  
*poached blueberries & almond ice cream*

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### CANAPÉS

*A choice of four*

Pulled ham hock & apricot purée  
Confit duck wonton & hoisin sauce  
Trealy Farm cold cuts, radishes & pickled onion  
Hobgoblin ale sausage bites with a sticky Oxford sauce glaze  
Hay-smoked beef & dripping toast  
Quail scotched egg  
Boar sausage roll

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Ale-battered cod & black pea purée  
Mini fish cake & tartare sauce  
Home-cured mackerel & charred cucumber  
Dressed crab, radish & saffron mayonnaise  
Salmon tartare, tomato jam & dill  
Smoked haddock fritter  
Whitebait & wasabi mayonnaise

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Rye & ale bread with yeast butter  
Shallot & Winchester cheese fritter  
Parmesan & pistachio arancini  
Tomato salsa & poached quail egg  
Smoked paprika puff pastry  
Beetroot & charcoal mayonnaise

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### EVENING BUFFET

*Please select four cold items and four hot items to enjoy as your evening buffet.  
Choose additional buffet or dessert items for £4 per item.*

### COLD SELECTION

Heritage potato salad, lovage, yeast & cucumber  
Fregola salad, sorrel pesto & ewe's curd  
Mixed baby kale leaf salad  
Paxton & Whitfield British cheeses with quince jelly  
Whipped cod's roe with crispbreads  
Smoked salmon mousse with cucumber & wasabi  
British charcuterie platter with sweet mustard  
Heritage tomato, red onion & sourdough "panzanella"  
Barbecued garden vegetable salad, Berkswell cheese & truffle

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### HOT SELECTION

Wild boar sausage bites with a sticky Oxford sauce glaze  
Scotched Burford Brown egg with Fruit Pig black pudding  
Gloucester Old Spot bacon rolls & plum ketchup  
Spicy chicken wings & Oxford Blue mayonnaise  
Single Gloucester cheese on toast, Worcestershire sauce & Granny Smith apple  
Grilled tenderstem broccoli with garlic, chilli & smoked almond  
Smoked haddock & garden herb quiche  
Pork scratchings with pine salt  
Pulled crispy lamb belly & black sesame dressing

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### DESSERTS

Plum fool profiteroles  
Raspberry & dark chocolate truffles  
Vanilla & duck egg custard slice