

Summer Wedding Menu

Camembert, fig and onion tart served with a sesame seed
and Dijon mustard dressing



Rump of lamb set upon crushed jersey royals infused with
mint and fresh garden peas with a lamb and spring cabbage
bonbon

Shiitake mushroom and cheese fritters served on a bed of
escalivada



Clotted cream and strawberry panna cotta served with a
rhubarb and elderflower ice cream

