

Wedding Breakfast

Please select one starter, one main and one dessert for your wedding party to enjoy.

If you would prefer to offer a choice menu to your guests we charge a supplement of £3.00 per head.

If you opt for a choice menu please select three starters, three mains and two desserts.

Dietary requirements will be catered for on an individual basis



Starters

Soup

Leek and Potato £7.50

Bacon crumbs, bread roll

Roasted tomato & basil soup £7.50

Crusty bread

Gratin Normande £9.95

White onion and cider soup, cream, cheddar croutons

Cream of mushroom £7.50

Bread roll

Vegetarian

Cauliflower and cumin fritters £8.50

Lime yoghurt and rocket leaves, spicy roasted chickpeas

Creamy mushroom bruschetta £8.95

Garlic cream sauce, rocket

Poached pear and blue cheese £9.50

Chicory and walnut salad

Roasted squash, sage and chestnut risotto £8.95

Crispy sage

Beetroot and goats cheese terrine £9.50

Leaves, baby tomatoes, honey dressing

Asian sweet potato cakes £8.95

Oriental coleslaw

Butternut squash, goats cheese and red pepper tart £9.95

Rocket leaves



Starters

Fish

Thai fishcakes £8.95

Coconut and chilli mayo, coriander oil

Smoked salmon £10.95

Marinated beetroot, watercress salad, caper dressing

Smoked mackerel pâté £9.95

Beetroot, baby leaves, herb croutes

Beetroot and gin cured salmon £10.95

Pickled cucumber, toasted bread

Prawn cocktail £9.95

Tomato salsa, spiced Bloody Mary marie rose

Meat

Warm caramelised onion, pancetta and blue cheese tart £9.95

Baby leaf salad, walnut dressing

Chicken liver pate £9.50

House chutney, crostinis

Ham hock & apple terrine £9.50

Remoulade, baby leaves

Smoked duck & burnt orange salad £11.95

Crispy noodles

Duck leg and spring onion croquettes £11.95

Hoisin sauce



Autumn & Winter 2025

Mains

Poultry

Roast chicken breast £18.95

Wrapped in smoked bacon, dauphinoise potatoes, broccoli, mushroom madeira sauce

Lemon and thyme roasted chicken breast £18.95

Parmentier potatoes, braised savoy cabbage, creamed leeks

Roasted duck breast (served pink) £21.95

Potato gratin, parsnip puree, red cabbage, green beans, spiced jus

Honey glazed duck breast £22.95

Duck fat potato fondant, sautéed buttered greens, roasted carrots

Meat

Slow roasted pork belly £19.50

Stuffing, sweet potato mash, greens, jus

Roasted lamb rump (served pink) £24.95

Creamed spinach, fondant potato, roasted tomatoes

Beef bourguignon £18.95

Baby onions, mushrooms and bacon, creamed mashed potatoes, green beans, rich red wine gravy

Roast beef £18.95

Yorkshire pudding, seasonal vegetables, roast potatoes, gravys

Moroccan spiced lamb shank £22.95

Vegetable tagine, charred courgettes, spicy chickpeas

CoB

Mains

Autumn & Winter 2025

Fish

Pan fried sea bass fillet £21.95

Butternut squash, sauté pak choi, coconut and coriander rice

Roast fillet of cod £19.95

Chorizo and butterbean cassoulet, green beans, crispy kale

Tandoori coley £18.95

Sweet potato bhaji, lime, saag aloo

Seared sea bass fillet £21.95

Potato cake, beetroot and dill salsa, crispy mussels, vine tomato reduction

Pan fried salmon £19.95

Brussel sprout and thyme hash, greens and hollandaise

Spicy pan fried hake £21.95

Vegetables, crushed chickpeas, citrus butter sauce

Vegetarian

Mushroom, leek and smoked cheddar crumble £16.95

Herb crumb, Winter root vegetables

Roasted butternut squash lasagne £16.95

Spiced tomato sauce, creamed leeks, rocket salad

Herb crusted aubergine £16.50

Winter vegetable couscous, lemon & tomato concassé

Sweet potato and courgette fritters £16.50

Thyme cream sauce, griddled courgette, vine tomatoes

Wild mushroom, goats cheese and onion strudel £16.95

Creamed spinach, buttered new potatoes



Autumn & Winter 2025

Desserts

Pear frangipane tart £9.50

Blackberry compote and chantilly cream

Sticky toffee pudding £9.50

Butterscotch sauce, Cheshire Farm vanilla ice cream

Chocolate and salted caramel cheesecake £9.50

Cheshire Farm vanilla ice cream

Apple and rhubarb crumble £9.50

Custard

Winter berry cheesecake £9.50

Black cherry sorbet

Pecan, dark chocolate and bourbon pie £9.50

Cheshire Farm salted caramel ice cream

CoB

Autumn & Winter 2025

Vegan Menu

Starters

Warm winter salad £7.95

Butternut squash, new potato, spinach, smoked garlic

Mushroom pâté £8.95

Toast, house chutney

Tomato and basil soup £7.50

Bread roll

Roast pumpkin and sage soup £7.50

Focaccia

Mains

Butternut squash chickpea and lentil tagine £16.50

Couscous, grilled ciabatta

Cauliflower and chickpea masala £16.50

Pomegranate and coriander rice, naan

Chestnut mushroom and apricot nut roast £14.95

Winter root vegetables, roast potatoes, vegan gravy

Spinach and lentil cottage pie £15.95

Glazed carrots, savoy cabbage

Vegan sausages £14.95

Mashed potatoes, roasted carrots, crispy onions, gravy

Desserts

Apple & cinnamon crumble £9.50

Dairy free ice cream

Mulled wine poached pear £9.50

Granola crumb, almond cream

Chocolate orange brownie £9.50

Dairy free vanilla ice cream



Children's Menu

Autumn & Winter 2025

Starters

Garlic ciabatta £4.35

Garlic ciabatta with cheese £4.35

Tomato soup & bread roll £4.35

Carrot sticks & hummus £4.35

Mains

Pasta in tomato sauce with melted cheese £7.95

Mac n' cheese £7.95

BBQ chicken strips and chips £7.95

Battered fish & chips with mushy peas £7.95

Homemade beef burger with cheese & fries £7.95

Halloumi burger & fries £7.95

Desserts

Two scoops of Cheshire Farm ice cream

Warm pancakes with vanilla ice cream & chocolate sauce

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate brownie, chocolate sauce, vanilla ice cream

