



WINE & DINE IN STYLE

THE VERY FINEST CATERING

Our dedicated chefs deliver the very best in fine dining, specialising in both modern and traditional cuisine.

All ingredients used in our kitchens are locally sourced and, wherever possible, are either grown or organically raised on The Estate. We invite each couple to a special 'taster evening' to sample the menu.

We have seasonal menus available to give you an idea of what you might like to eat, but pride ourselves on offering completely bespoke menus to suit each individual taste and dietary requirement.

To compliment our fine cuisine, drinks packages are available ranging from fine wines and spirits from our extensive cellar, to soft drinks, juices and cordials. We offer tailored packages to suit all tastes and budgets.

SAMPLE DINNER MENU

Citrus Cured Loch Duart Salmon
Pickled cucumber, heritage carrot and crème fraiche

Walled Garden Soup (v)
Sharpham park spelt, cheese curd

Chicken Supreme
Anna potato, onion soubise, bacon, mushroom,
chicken jus

Artichoke (v)
Pressed with red pepper, courgette, tomato,
cheese biscuit, basil oil

Blackcurrant and Vanilla Cheesecake
Lemon curd ice cream

Wedding Breakfast - We offer a Spring/Summer or Autumn/Winter menu to ensure you receive seasonal, fresh ingredients. We ask that you choose 1 starter, 1 main course and 1 dessert for all guests attending.

Evening Menu - We have a range of specially selected treats for the evening including a hog roast, finger buffet, BBQ, cheese board or really anything you fancy!

Children - We have devised a scrumptious menu just for the children attending your special day and have high chairs for the little ones.

Dietary Requirements - If anyone in your party has a specific dietary requirement, let us know and chef will devise something special for them.

Menu Tasting - To enable you to "try before you buy" we organise two menu tastings for our two seasonal menus, so be sure to book on to this with your coordinator.