



WEDDING MENU

Please select one starter, one main and one dessert option for your wedding breakfast, along with a vegetarian starter and main.

If you wish to offer your guests more choice, please speak to your coordinator.

STARTERS

House Smoked Loch Duart Salmon (gf)

Sweet cucumber ribbons, vodka-soaked fennel & Burford brown egg dressing

Whipped Neals Yard Goat Curd (gf)(v)

Roasted fig, pomegranate syrup, pesto tuille & winter salad

Paris Brown Mushroom Parfait (gfo)(ve)

Pickled Roscoff onions, bitter radicchio & sourdough pucks

Aylesbury Duck Carpaccio (gf)

Sun blushed anchovy emulsion, roquette caviar & pecorino Romano

Salted Baked Orchard Beets (gf)(v)

Citrus infused ricotta, three seed granola & sprouting pea shoots

Confit Lemon Chicken Terrine

Cured Enoki, sweet carrot puree, parfait & gingerbread

Crayfish & Lobster Tian (gf)

Bloody Mary aioli, Sugarbee apple salad & chilled picante pepper soup

Spiced Cauliflower Velouté (gfo)(ve)

Roasted garlic oil & spelt bread

INTERMEDIATES

All priced at £4 per person

Amalfi Lemon & Gin Granite (gf)(ve)

House Smoked Loch Duart Salmon Mousse with St Clements Gel (gf)

Pink Lady & Ginger Sorbet (gf)(ve)



MAINS

Butter Roasted Corn Fed Chicken Breast (gfo)

Crispy chicken leg lollipop, foraged mushroom & black garlic tart, heritage carrots & café au lait

Slow Cooked Short Rib of Beef

Smoked bone marrow pomme puree, broad bean & sprout fricassee & rich pan gravy

Wild Venison & Haggis Wellington

Horseradish mash, port infused shallot, garlic green beans & blackberry jus

Grilled Line Caught Seabass (gf)

Blackened salsify, samphire with oyster & caviar cream

Roasted Prince Pumpkin Crescent (gf)(ve)

Braised baby turnip, parsnip puree & pickled heritage carrot

Braised Belly of Priors Hall Pork

Crushed potatoes & leeks, Bramley & Calvados ketchup with creamed morrells

Duo of Salt Marsh Lamb (gf)

Oven roasted rump, croquette of shoulder, champ, garlic spinach & red currant reduction

Confit Celeriac Wellington (ve)

Horseradish mash, port infused shallot, garlic green beans & red wine reduction

Oven Roasted Black Cod (gf)

Brown butter miso Asian vegetables & lemon aioli

PRE-DESSERTS

All priced at £3 per person

Passion Fruit & White Chocolate Mousse (gf)(v)

English Blackberry & Lychee Jelly (gf)(ve)

Confit Lime & Coconut Yoghurt with Pineapple Salsa (gf)(v)



DESSERTS

Ashridge Martini Tiramisu

Espresso & Madeira soaked Savoiardi with crema al mascarpone & Guittard cocoa rouge

Blood Orange & Grand Marnier Dark Chocolate Marquise (gf)(ve)(allergen free)

Whipped chocolate ganache infused with blood orange served on cocoa nib tuille

Meyer Lemon Curd Cheesecake

Ginger snap base topped with soft sweet cheese filling & raspberry macaroon

Caramelised Bramley Apple & Winter Berry Mille-Feuille

Layers of golden feuilletage with Madagascan vanilla pastry cream, spiced apple & seasonal berries

Black Forest Baked Alaska

Ashridge honey marinated black cherries, genoise sponge and whipped Italian meringue

Trio of Ashridge Desserts

Black forest baked Alaska, Blood orange & Grand Marnier dark chocolate marquise & Meyer lemon curd cheesecake

Sticky Toffee Pudding

Caramel sauce, vanilla bean ice cream

Champagne Panna cotta (gf)(ve)(allergen free)

Light vanilla cream infused with champagne & seasonal berries