

Wedding Package Menu Options

Silver Menu

Mains

- Spit Roasted Hog served in a Roll with Apple Sauce, Crackling, & Sage & Onion Stuffing

OR

- Goats Cheese & Caramelised Red Onion Filo Pastry Bundle (V)

Sides

- Tuna & Sweetcorn Pasta Salad
- Fresh Mixed Salad
- Tomato, Mushroom & Red Onion Salad with a Honey & Mustard Dressing
- Potato, Onion and Herb Salad
- Homemade Coleslaw
- Rice Salad with Chef's Mixed Vegetables
- Lattice Fries
- Mini Quiche Selection
- Selection of Dips and Sauces

Desserts

- Trio of Chocolate Truffles
- Tropical Fresh Fruit Salad
- Golden Nugget Honeycomb Cheesecake

All above served with West Country Cream

Gold Menu

Starters

- Falafels with Cucumber Twists & Apple & Mint Fricassee (V)
- Smoked Mackerel Hotpot with Horseradish Crème & Tendril Pea-shoots
- Coarse Pork Country Terrine with Melba Toast & Red Onion Relish
- Sweet Potato, Coriander & Ginger Soup (V)
- Chorizo & Wookey Cheddar Rarebit on Focaccia Bread with Mixed Leaves & Sun Blushed Tomatoes
- Basil Pesto Prawns on Little Gem Lettuce

All the above served with mixed Farmhouse Breads on the table

Mains

- Roast Loin of Pork with Local Cider Cream Sauce
- Seared Basa Fillet with Tomato & Tarragon Sauce
- Roast Chicken Supreme with Boursin Sauce
- Baked Herb Encrusted Salmon Fillet with a Tarragon Glaze
- Baked Butternut Squash, Filled with Olives, Feta & Salsa Verde (V)
- Provençal Vegetables in Puff Pastry with Dill Mayonnaise (V)

All The Above Served with Roast Potatoes & Seasonal Vegetables

Desserts

- Sticky Toffee Pudding with Toffee Sauce & Custard
- Lemon Tart with Clotted Cream
- Raspberry Fool with Lemon Shortbread
- Chocolate Bavarios with Vanilla Ice Cream
- Apricot Frangipane with Creme Fraiche
- Tropical Fresh Fruit Salad with West Country Cream

Platinum Menu

Starters

- Pressed Ham Hock & Pineapple Terrine with Blood Orange Chutney
- Molten Goats Cheese with Beetroot Sorbet & Sour Raspberry Compote (V)
- Marinated Lamb Kebab with an Apricot & Lime Dressing & Leaf Lettuce
- Crayfish, Lime & Tequila Cocktail
- Assiette of Cod with Asparagus & Celeriac, Smoked Paprika Mayo & Watercress
- Butternut Squash & Red Pepper Tian with Micro Coriander & Pea Veloute (V)

Mains

- Steak Sofrito with Wild Rice & Green Beans (A braised Skirt Steak in a White Wine & Peppercorn Sauce)
- Pan Seared Red Snapper with Cauliflower, Pomme Anna & Baby Corn
- Spiced Cauliflower, Spinach & Lentil Pie with Pineapple Salsa, Triple Cooked Chips & Rocket (V)
- Saffron Linguini, Tossed with Courgette Ribbons, Roast Tomato Dressing & Roast Fennel (V)
- Baked Breast of Lamb with Chilli Mint Gravy, Mashed Potato & Purple Heritage Carrots
- Seared Salmon Fillet with Baba Ganoush, Wild Garlic Dressing & Triple Cooked Chips

Desserts

- Chocolate Torte with Strawberry Coulis & Clotted Cream
- Lavender & Dark Cherry Crème Brûlée with Homemade Shortbread
- Malibu & White Chocolate Brioche & Butter Pudding with Crème Anglaise
- Apple Tart Tatin with Salted Caramel Ice Cream
- Individual Cheeseboard: Selection of Cheeses, Chutneys, & Crackers with Apple & Celery
- Exotic Fruits with Meringue Nest & Chantilly Cream

The Wookey Special

Starters

- Courgette & Chive Fritters with Grilled Halloumi & Red Pepper Houmous (V)
- Smoked Salmon with Candy Beetroot, Red Chard & a Roast Lemon & Tarragon Dressing
- Pulled Pork with Soy & Ginger Risotto & Micro Herbs
- Warm Gruyere, Tomato & Artichoke Tart with a Mint & Cucumber Relish
- Smoked Chicken Salad with Homemade Smoked Tomato Ketchup & Parmesan Crisps
- Devon Crab with Leek & Olive Croquettes & Lime Mayonnaise

All of the above served with Focaccia Bread on the table

Mains

- Barbary Duck Breast with Plum Sauce, Chicory, Fondant Potato & Green Beans
- Lamb, Chorizo & Chickpea Pie with Rocket, Parmesan Cheese, Garlic Roast New Potatoes & Roast Vine Tomatoes
- Mackerel & Prawn Orzo Pasta, Tossed in Rocket & Parmesan & Dressed with a Port & Orange Reduction
- Monkfish Tail with Tomato Burre Blanc, Garlic Roast New Potatoes & Roast Vine Tomatoes
- Vegetable Moussaka with Baby Leaves & Garlic Roast New Potatoes (V)
- Creamy Wild Mushroom Pastry with Fondant Potato & Green Beans (V)

Desserts

- Chocolate Fondant with Baileys & Chocolate Coffee Bean Ice Cream
- Traditional Italian Tiramisu
- Baked Chocolate & Pecan Cheesecake with Clotted Cream
- Fig Clafoutis with Rhubarb Ice Cream
- Vanilla Pannacotta with Pistachio Caramel Crumb
- Coconut Ice Cream with Apple Butter & Cinnamon Crunch