

Katherine and Frederick

April 6th 2024

MENU

Braised ham hock terrine, chargrilled asparagus, sherry
veloute, crisp onion

or

Mushroom cannelloni, mushroom almond veloute, flaked
almonds (V)

Seared Blenheim lamb rump, tomato fondue puree, pressed
dauphinoise, glazed baby carrots, Jus

or

Celeriac and spinach pithivier, chestnut salsa, Cotswold
Gold mash, pickled baby carrots (V)

Wedding cake served with fresh berries and coulis

Freshly brewed coffee, tea, fruit infusions and petit fours

Thank you to all of you for coming to
celebrate with us today. We are so grateful
that we can share our special day with you.

Special thanks also go to our parents, families,
bridal party, MC and all who participated in
the ceremony.

We would love to see your photos from today-
please scan the QR code below to share them
with us and feel free to leave a message!

Love Katherine and Freddie x

