



DINNER MENU

STARTER

Miso-Glazed Ham Hock Terrine, Wasabi Peas & Pickles (df)

-Or-

Salt Pig Charcuterie, Rocket, Parmesan, Confit Shallot, Toasted Pine Nuts (gf)

-Or-

Burrata, Peas, Lovage, Capers (v)

MAIN

Cotswolds Lamb Rump, Potatoes, Tenderstem Broccoli, Romesco (gf, df)

-Or-

Pan-Fried Cod, Spinach and Wild Mushroom Cassoulet (gf)

-Or-

Parmesan and Herb Gnocchi, Wild Mushrooms, Truffle (v)

DESSERT

Chocolate Torte, Blood Orange Sorbet (v)

-Or-

Lemon Meringue Pie, Raspberry Sorbet (v, df)

-Or-

Sticky Toffee Pudding, Vanilla Ice Cream (v)

Timeline

ARRIVALS FROM

1pm

CEREMONY

2pm

DRINKS & CANAPÉS

3pm

WEDDING BREAKFAST

4.30pm

SPEECHES

6.30pm

CUTTING OF THE CAKE

7pm

FIRST DANCE

7.20pm

DANCE, DANCE, DANCE

7.25pm

SENDING OFF

11.45pm

CARRIAGES

12pm

LORNA & TOBIAS

15.03.25