

Horseshoe Wedding Menus

Dishes with Providence

We offer a healthy selection of **farm** fresh dishes to suit a variety of tastes and dietary requirements

We breed our own pedigree **Saddleback Pigs, Aberdeen Angus Beef Cattle and Shetland Sheep** – all grass fed for their nutritional value

Seasonal **Vegetables** harvested from **our garden** accompany our meals, and we use local suppliers to provide a true taste of the Mendips

Canapes

Choose from 3-4 of the following options:

Meat Canapes

Mini Mendip pudding & rare roast **beef & horseradish** cream

Chicken liver parfait & sourdough toast & cornichon

Pork & rosemary sausage roll & *apple* puree

Quail **Scotch egg**, black pudding & *tomato & chilli jam*

Crispy **lambs belly** & tartare sauce

Fish Canapes

Salt cod *croquette* & *parsley* mayonnaise

Valley smokehouse salmon & wasabi crème fraiche & blini

Taramasalata & sweet *pickled cucumber* & rye crostini

Charred mackerel pate & sourdough toast & olive tapenade

Salmon maki roll & pickled ginger, soy & wasabi

Vegetarian

Parmesan & Kalamata olive palmiers

Wild mushroom fritters & *roast garlic* aioli

Goats cheesecake & *red onion jam*

Slow roast *cherry tomato tart* & *basil pesto*

Cucumber maki roll & pickled ginger, soy & wasabi

Dishes individually plated served to the table

Starters

Meat

Pressed ham hock & pickled *vegetables* & piccalilli dressing

Rabbit rilette & pickled *carrot, carrot puree & radish*

Chicken, tarragon & pancetta terrine with charred *baby gem* & Caesar dressing

Carpaccio of beef & celeriac remoulade, *rocket* & parmesan

Duck liver parfait & *apple puree & pickled red cabbage*

Fish

Gin cured salmon & charred *cucumber*, lemon puree & nasturtium

Charred mackerel & *pickled beetroot*, wasabi yoghurt & *mustard leaf*

Cider soured herring & pink fir *potatoes, pickled shallot, mustard* & dill dressing

Smoked haddock fishcake & watercress, hollandaise sauce & pink peppercorns

Valley smokehouse salmon & crème fraiche, caperberries, chopped egg & *parsley*

Vegetarian

Pickled pear & Stilton, charred radicchio & salted walnuts

Whipped ewes curd & fennel, *radish* & blood orange

Salt baked *beetroot* & yoghurt, watercress & smoked almonds

Heirloom tomatoes & roasted *red pepper*, toasted sourdough & salsa Verde

Peas & broad beans & whipped ricotta, lemon & *mint*

Main Dishes

Meat

Peppered sirloin & treacle braised brisket, pressed *potatoes*, *celeriac* puree & braising juices. *Curly kale* served to the table.

Herb crusted lamb loin & braised shoulder, gratin *potatoes*, *peas*, *broad beans* & lamb jus. Roasted *carrots* served to the table.

Slow roast pork belly & black pudding croquette, *carrot puree*, *braised red cabbage* & *apple puree*. *Herbed new potatoes* served to the table.

Roast rump of beef & pithivier of braised blade, fondant *potato*, *parsnip puree*, *spinach* & cep jus. Roasted *beetroots* served to the table.

Slow roast lambs breast & lamb faggot, creamed *potato*, *braised onions*, *purple sprouting* & *thyme jus*. *Garden peas* served to the table.

Roast pork loin & cider braised shoulder, *pressed potatoes*, *rainbow chard* & *fennel puree*. *Braised leeks* served to the table.

Vegetarian

Wild mushroom pithivier + fondant *potato*, *parsnip puree*, *spinach* & cep jus

Spelt & *squash* risotto + Parmesan, roasted hazelnuts & *sage*

Cherry tomato & *caramelised onion* tart + *herb garden salad* & olive tapenade

Griddled polenta + ratatouille, Kalamata olives & pesto

Ricotta gnocchi + *purple sprouting*, violet artichokes & whipped goats cheese

Desserts

Dark chocolate fudge cake + praline ice cream & chocolate sauce

Rhubarb & 'burnt' custard + stem ginger shortbread

Sticky toffee pudding + salted caramel sauce & clotted cream

Baked vanilla cheesecake + blackcurrants & honeycomb

Caramelised lemon tart + raspberries & lemon curd cream

Sharing Platters

served to the table

Starters

Meat

Pressed ham hock & pickled *vegetables* with piccalilli dressing

Chicken, tarragon & pancetta terrine with charred *baby gem* & ceaser dressing

Carpaccio of *beef with celeriac remoulade*, *rocket* & parmesan

Fish

Gin cured salmon & charred *cucumber*, lemon puree & nasturtium

Charred mackerel & *pickled beetroot*, wasabi yoghurt & *mustard leaf*

Cider soured herring & pink fir *potatoes*, *pickled shallot*, *mustard* & dill dressing

Vegetarian

Pickled pear & Stilton, charred radicchio & salted walnuts

Heirloom *tomatoes & roasted red pepper*, toasted sourdough with salsa Verde

Peas & broad beans & whipped ricotta, lemon & *mint*

Mains

Meat

Peppered *rib of beef* & stout braised *onions* with creamed *horseradish*

Rosemary & garlic roast leg of lamb with salsa Verde

Cider braised rolled *pork belly & crackling* & *sage* with pancetta stuffing

Pot roast *blade of beef* in ale with cheddar & *rosemary* scones

Slow roast rolled lamb belly with anchovy & *garlic* sauce

Lemon & *thyme* roast loin of pork & crackling with crushed *Bramley apples*

Vegetarian

Wild mushroom ragout + toasted hazelnuts & creamed polenta

Spinach, Homewood feta & pine nut strudel + preserved lemon dressing

Asparagus, *leek* & goats cheese tart + *herb garden salad*

Sides

Potatoes

Choose one potato dish from the following:

Rosemary roast potatoes

Gratin *potatoes* - *garlic* & cream

Pressed *potatoes* - *caramelised onions* & *thyme*

Creamed *potatoes*

Herbed new potatoes

Vegetables

Choose two vegetable dishes from the following:

Beetroots – roasted with sherry vinegar

Carrots – roasted with thyme

Cauliflower – steamed and gratinated with cheddar & breadcrumbs

Celeriac – mashed with butter & parsley

Green beans – steamed and dressed with mustard vinaigrette

Kale – steamed and dressed with garlic & parsley butter

Leeks – braised in white wine with peas

Parsnips – roasted with honey

Purple sprouting broccoli – steamed & dressed with anchovy & lemon

Rainbow chard – steamed and dressed with garlic & parsley butter

Red cabbage – braised in red wine, cinnamon & anise

Spring cabbage – cooked with onions and bacon

Squash – spiced & roasted

Turnips – braised with sage butter

Desserts

Sticky toffee pudding + salted caramel sauce & clotted cream

Dark chocolate & hazelnut brownie + stem ginger ice cream

Berry & meringue mess + berry coulis & vanilla mascarpone

Honey & lavender frangipane tart + crème fraiche

Brambley apple & cinnamon oat crumble + proper custard