



WEDDING SAMPLE MENUS

We offer two choices of menu for your party. Choose from either our Luxury bistro or feasting menus. We've had a lot of fun inventing these options but we encourage our guests to get involved in the creative process with us. We will invite you to join us for a tasting of either option with our chef before your event.

Pre-orders needed for all bookings.

MENU A

LUXURY BISTRO

3 COURSES PLUS SIDES

A three course luxury bistro menu. The below are sample dishes, don't be afraid to ask if you have other ideas... You can offer your guests a choice of up to three options from each course and a choice of three sides for the table to share.

STARTERS

36 hr smoked salmon, potato blinis, caviar, sour cream

Seared scallops, smoked bacon and apple

Octopus carpaccio, chorizo, pickled fennel

Pressed ham hock and foie-gras terrine, mustard fruits, charred sourdough

24month aged Serrano ham, chilli pickled charontais melon, garlic croutons

Duck crubeens, beetroot, horseradish, watercress

Buffalo Mozzarella, kohlrabi, pear, hazelnut

Asparagus, duck egg and truffle

Tempura purple sprouting broccoli, soft almond milk polenta, preserved lemon, dukkha

EVENING OPTIONS

LUXURY BISTRO BUFFET £12.50PP

Afternoon tea delights - freshly baked scones, pastries and finger sandwiches

Cheese/Charcuterie platters - a selection of local and continental cured meats and cheeses, plus figs, quince and crackers



MAINS

The Grilled wild bass, cucumber, nori and lime beurre blanc

Roast hake, courgette puree, pepper and caper relish

Roast fore rib of 45-day aged angus beef, fondant onion, sauce reform

BBQ collar of dry aged collar of black pork, butternut squash, sage and brown butter sauce

BBQ aubergine satay, pickled carrot and coriander

Fresh pea risotto, tarragon and goats curd

SIDES FOR THE TABLE

The Dial House potato cake, truffle mayonnaise

Buttered new potatoes, soft herbs

Bertha roast butternut squash, pancetta, sage

Purple sprouting broccoli, capers and almond

Baked sweet potato, chipotle butter

Gem lettuce, caesar dressing, parmesan

Dial House fries with smoked garlic aioli

Herb salad, house dressing

DESSERTS

Bitter chocolate delice, salted caramel, milk sorbet

Iced mango parfait, mango carpaccio, Korean mint

Champagne panna cotta, strawberries, chilled verbena broth

Baron Bigod, truffle honey, celery, sourdough crisps

M E N U B

FEASTING BANQUET

3 COURSES PLUS SIDES

Think total decadence. Tables groaning with sharing delights for your crowd. Each creation will be presented on a platter and carved in the room. We recommend choosing 2 dishes from each course for your party.



STARTERS

Whole cold poached salmon, pickled cucumber, dill, soda bread

Pate en croute, pickles, dressed butter-head lettuce

Whole Tandoori cauliflower, buttered parathas, coriander and lemon yoghurt

MAINS

Whole roast suckling pig porchetta, grain mustard and cider sauce

Whole aromatic salt baked Bass, wasabi buerre blanc

Garlic buttermilk marinated whole leg of lamb, salsa verde

Sharing Beef wellington, bordelaise sauce

SIDES FOR THE TABLE

The Dial House potato cake, truffle mayonnaise

Buttered new potatoes, soft herbs

Bertha roast butternut squash, pancetta, sage

Purple sprouting broccoli, capers and almond

Baked sweet potato, chipotle butter

Gem lettuce, caesar dressing, parmesan

Dial House fries with smoked garlic aioli

Herb salad, house dressing

DESSERTS

Sherry trifle, raspberry sorbet

White chocolate cheesecake, macerated strawberries

Millionaires shortbread, milk sorbet

Cheeseboard, truffle honey, celery, sourdough crisps



EVENING OPTIONS

BANQUET BUFFET £20PP

BBQ buffet - buffalo wings, brisket sliders, pulled pork wraps, salt cod tacos

Seafood platter - local mussels, oysters, crab and lobster on ice.
Served with dipping sauces and garnishes.