

The
SLAUGHTERS
COUNTRY INN

SPRING WEDDING MENU

March, April & May

STARTERS

Glazed Goats Cheese

Beetroot, dill, white wine jelly

Whipped Chicken Liver Parfait

Onion chutney, caramelised apple puree, sourdough croutons

Smoked Ham Hock Terrine

Piccalilli, sourdough bread

Smoked Salmon

Lemon, cucumber, black pepper crème fraiche

MAINS

Roast Chicken Breast

Fondant potato, sauteed mushrooms, caramelised onion puree

Fillet of Beef Wellington

Creamed potato, cumin spiced carrot, red wine jus

£10.00 supplement per person

Fillet & Pressed Belly of Pork

Caramelised apple, potato terrine, sage & onion puree

'Nut Roast' Wellington

Mushroom & thyme gravy

Roast Cod

Broccoli, new potatoes, wild garlic hollandaise

Caramelised Cauliflower Risotto

Pickled apple, crispy onions, chive oil

DESSERTS

Coconut & Lemongrass Panna Cotta

Meringue, passionfruit sorbet

Treacle Tart & Tonka Bean Ice Cream

White Chocolate & Rhubarb Cheesecake

Mint, rhubarb sorbet

Chocolate Delice

Pineapple salsa, yoghurt & lime leaf sorbet

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice.

Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

The
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SUMMER WEDDING MENU

June, July & August

STARTERS

Glazed Goats Cheese

Beetroot, dill, white wine jelly

Whipped Chicken Liver Parfait

Onion chutney, caramelised apple puree, sourdough croutons

Smoked Ham Hock Terrine

Piccalilli, sourdough bread

Smoked Salmon

Lemon, cucumber, black pepper crème fraîche

MAINS

Roast Chicken Breast

Fondant potato, sauteed mushrooms, caramelised onion puree

Fillet of Beef Wellington

Creamed potato, cumin spiced carrot, red wine jus

£10.00 supplement per person

Fillet & Pressed Belly of Pork

Caramelised apple, potato terrine, sage & onion puree

'Nut Roast' Wellington

Mushroom & thyme gravy

Roast Cod

Broccoli, anna potatoes, wild garlic hollandaise

Caramelised Cauliflower Risotto

Pickled apple, crispy onions, chive oil

DESSERTS

Chocolate Delice

Lemon curd, praline, coffee ice cream

Lemon Tart

Strawberry sorbet

Tonka bean & lime panna cotta

Blueberry sorbet

White Chocolate & Raspberry Cheesecake

Mint, raspberry sorbet

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The
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AUTUMN WEDDING MENU

September, October & November

STARTERS

Crispy Brie

celeriac & mustard remoulade, truffle dressing

Glazed Goats Cheese

poached pear, red wine jelly

Chicken & Caper Terrine

Pickled onion and carrot, sourdough toast

Smoked Salmon

Beetroot remoulade, lemon, mustard cream cheese

MAINS

Roast Chicken Breast

Fondant potato, sauteed mushrooms, caramelised onion puree

Fillet of Beef Wellington

Creamed potato, cumin spiced carrot, red wine jus

£10.00 supplement per person

Red Wine Grazed Beef Blade

Celeriac & truffle puree, braised red cabbage, Dauphinoise potato

'Nut Roast' Wellington

Mushroom & thyme gravy

Roast Cod

Broccoli, anna potatoes, black garlic hollandaise

Caramelised Cauliflower Risotto

Salt-baked celeriac, double Gloucester cheese, herb pesto

DESSERTS

Lemon Thyme Panna Cotta

Lemon curd, blackberry sorbet

Chocolate Delice

Blackberry, stem ginger ice cream

Blueberry & Almond Bakewell Tart

Apple sorbet

White Chocolate & Orange Cheesecake

Lemon balm, St Clement's sorbet

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WINTER WEDDING MENU

December, January & February

STARTERS

Crispy Brie

celeriac & mustard remoulade, truffle dressing

Glazed Goats Cheese

poached pear, red wine jelly

Chicken & Caper Terrine

Pickled onion and carrot, sourdough toast

Smoked Salmon

Beetroot remoulade, lemon, mustard cream cheese

MAINS

Roast Chicken Breast

Fondant potato, sauteed mushrooms, caramelised onion puree

Fillet of Beef Wellington

Creamed potato, cumin spiced carrot, red wine jus

£10.00 supplement per person

Red Wine Grazed Beef Blade

Celeriac & truffle puree, braised red cabbage, Dauphinoise potato

'Nut Roast' Wellington

Mushroom & thyme gravy

Roast Cod

Broccoli, anna potatoes, black garlic hollandaise

Caramelised Cauliflower Risotto

Salt-baked celeriac, double Gloucester cheese, herb pesto

DESSERTS

Lemon Thyme Panna Cotta

Lemon curd, blackberry sorbet

Chocolate Delice

Blackberry, stem ginger ice cream

Blueberry & Almond Bakewell Tart

Apple sorbet

White Chocolate & Orange Cheesecake

Lemon balm, St Clement's sorbet

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