TWO COURSE WEDDING

PLATED

Canapés - choice of 5
2 Courses
Tea and Coffee Station for 50

2027
£76pp

THREE COURSE WEDDING

PLATED

Canapés - choice of 5
3 Courses
Tea and Coffee Station for 50

2027
£83pp

Prices are subject to VAT at 20%

CB.




Menu


COMYN BRUCE


COMYN BRUCE
COMYN BRUCE




Just Married

PLATED STARTERS
2027

Buratta, Grilled Peach, Basil Oil, Pickled Shallots, Pistachio

Marinated Heritage Tomatoes, Labneh, Za'atar, Soft Herbs, Pomegranate

Pulled Lamb and Mint Croquette, Nigella Seed Crumb, Pea Veloute

Handmade Goats Curd, Fennel and Leek Agnolotti, Onion Consomme (v)

Braised Beef Shin Raviolo, Cauliflower Cream, Wild Garlic Oil

Chalkstream Trout Gravladax, Dill, Sweet Pickled Fennel, Burnt Orange, Bronze Fennel

Fritto Misto, Dayboat Fish, Squid, Aioli, Lemon

Ham Hock and Caper Pressing, Homemade Dill Pickles, Dijon Mustard

CB.

PLATED MAINS
2027

Moroccan Spiced Lamb Neck, Giant Cous Cous, Pickled Golden Raisins, Smoked Tomatoes

Chalkstream Trout, Potato Rosti, Charred Gem, Peas a'la Francais

6oz Native Beef Sirloin, Parmesan Fries, Herb Salad, Cafe de Paris Butter

Pork Loin Schnitzel, Confit Fennel and Datterini Tomato, Garlic Buttered Jersey Royal

Slow Roasted Pork Belly, Peach Puree, Pommes Anna, Charred Hispi, Cider Reduction

Pan Roasted Stone Bass, Tourned Saffron Potatoes, Bouillabaise, Clams, Samphire

14hr Braised Blade of Beef, Confit Garlic Polenta, BBQ Sand Carrot, Carrot Top Gremolata

Corn Fed Chicken Ballotine, Mushroom and Chervil Mousse, Thyme Pomme Anna, Courgette, Sweetcorn Veloute

CB.

PLATED DESSERTS
2027

Dark Chocolate Coeur Noir
Mandarin Gel, Pistachio Tuille

Burnt Basque Cheesecake
Apricot, Tonka Syrup

Ile Flottante
Poached Meringue, Creme Anglaise, Sweet Dukkah

White Chocolate Mousse
Macerated Strawberries, Lemon Verbena, Seed Granola

Slow Roasted Peach
Polenta Cake, Honey and Thyme Yoghurt, Candied Lemon

Chocolate Ganche
Hazelnut Praline, Coffee Cremeux, Feuilletine Crunch, Brandy Snap

CB.

TWO COURSE WEDDING

FEASTING

Canapés - choice of 5
Feasting Style Main
1 *main item and 3 side items*
Sharing Dessert
Tea and Coffee Station for 50

2027
£70.50pp

THREE COURSE WEDDING

FEASTING

Canapés - choice of 5
Antipasti Sharing Starter
Feasting Style Main
1 *main item and 3 side items*
Sharing Dessert
Tea and Coffee Station for 50

2027
£76pp

Prices are subject to VAT at 20%

CB.

ANTIPASTI & DIPS

Choose three

two dips and one dish

DIPS

Flamed Babaganoush, Molasses, Toasted Seeds

Red Pepper Romesco, Black Olive, Crispy Leeks

Whipped Feta, Olive Oil, Aleppo

Hummus, Seeded Dukkah, Olive Oil

Whipped Mackerel Pate, Pickled Beetroot

DISHES

Mortedella, Pistachio, Honey, Shaved Pecorino

Wild Mushroom and Truffle Arancini, Spring Onion Emulsion

BBQ Padrons, Chive Ajo Blanco, Lardons, Blistered Grapes

Chalkstream Trout, Pickled Beetroot, Dill Crème Fraiche

Burrata, Heritage Tomato, Basil, Balsamic

BREAD

Choose one

House Focaccia

Sourdough

Flatbreads

CB.

MAINS
Choose one

Roasted N’duja and Garlic Chicken, Grilled Lemon

Lemon and Oregano Butter Roasted Chicken, Sauce Robert

Seared Sliced Dry Aged Skirt Steak, Chimmichurri

Steak au Poivre, Mustard Pan Sauce

Whole Roast Sliced Porchetta

Pork Loin Schnitzel, Caper and Garlic Butter

Flamed Butterfly Seabream, Salsa Verde, Lemon

Fried Dayboat Fish Fritto Misto, House Aioli, Lemon

CB.

SIDES
Choose three

House Fries

Hasselback Butternut Squash, Coriander Pesto, Sriracha Yoghurt, Pumpkin Seed (v)

Cannellini Beans with Pancetta, Sage, Creme Fraiche, Olive Oil

Braised Leek, Chicken Skin Panagrotte, Tarragon Emulsion

Cucumber Salad, Cos Lettuce, Spring Onion, Crispy Chilli Oil (v)

Anya Potatoes, Garlic, Chervil and Chive Butter (v)

Rocket, Dill and Chervil Salad, Olive Oil (v)

Roasted Sand Carrots, Feta, Hot Honey, Pickled Red Onions

Fried Green Beans, Polenta, Parmesan Emulsion, Pickled Shallots (v)

CB.

FEASTING PUDDING
Choose one

Lime, Passionfruit and Kiwi Pavlova, Whipped Condensed Milk

CB House Tiramisu

Basque Cheesecake, Apricot, Tonka Syrup

Chocolate Mousse, Hazelnut Praline, Sour Cherry

Classic Eton Mess Bowl, British Berries, Vanilla Cream

Rice Pudding Tart, Strawberries, White Chocolate Crumb

CB.

EVENING FOOD

Authentic Greek Gyros
Chicken or Pork Gyros, Tzatziki

Loaded Fries
Pulled Pork, Beef Brisket, Cheese and Bacon

Loaded Nachos
Beef Chilli - 3 Bean Chilli

Mac n' Cheese
Truffle, Bacon, Paprika and Spring Onion

Cheshire Cheese Pierini
Sourdough Toasties, Pickles

Makhani Chicken or Lentil Dahl
Rice, Chutney, Chapatti

2027 Cost - £14.25pp + VAT

Bespoke options available

Prices are subject to VAT at 20%

CB.

EXTRAS

CB Focaccia with Oils and Balsamic or Flavoured Butter
2027 - £4.85pp

Glassware
from 85p per glass

Service of Wedding Cake as Dessert
Plated with Coulis and Cream
2027 - £8pp

Travel outside of 30 miles of SY4 5UH
£1.10 per mile per vehicle

Prices are subject to VAT at 20%

CB.

INCLUDED

Kitchen Hire as Required
Chefs
Waiting Staff
Table Cutlery
Table Crockery
Travel within 30 miles of SY4 5UH
Tasting event places for 2

EXTRA ITEMS

Table Glassware
Linen
Travel outside of 30 miles from SY4 5UH at £1.10/mile
Charger Plates
Upgraded Crockery or Cutlery Items
Any fees from your Venue
Skip Hire

Prices are subject to VAT at 20%

CB.