

SAMPLE
Wedding
MENU

STARTERS

Spiced salmon fish cake, crab mayonnaise and mustard

Crispy lamb Kiev, anchovies, pea and mint

Red onion, Jerusalem artichoke, Stilton and walnut tart v.



MAINS

Roasted seabass, fennel and basil whipped mash, roast pepper herb and caper dressing

Chicken in red wine, baby onions, king oyster mushrooms and smoked bacon mash

Roasted squash, Romanesco, goats curd, pickled red onion and pumpkin seed relish v.



DESSERTS

Dulce de leche panna cotta with pistachio crunch v.

Dark chocolate brownie, salted caramel and hazelnut v.

Gin posset, blackberries and shortbread v.

V. VEGETARIAN / VE. VEGAN

*Please note that this menu is for guidance only.
We will be happy to create a bespoke menu with your choice of our chef's seasonal dishes.
Please ask us for more details.*

SAMPLE
Canapé
MENU

Parma ham and asparagus tarts

Cod in herb beer batter with tartare sauce

Cheddar and chilli croquettes v.

Chopped sausages with honey mustard glaze

Spiced salmon fish cake, crab mayonnaise and mustard

Sweet potato hash browns **VE.**

Portuguese chicken skewers

Scampi monkfish, mango yoghurt, red onion and coriander

Padron peppers with sea salt v.

Rare roast beef toasts, Parmesan dressing and pickled red onion

Smoked salmon toasts with wasabi crème fraîche and fried capers

Chickpea falafel with harissa dip **VE.**

Mini lamb kofta with harissa mint yoghurt

Piri piri prawns

Artichoke and mushroom arancini v.

Pork belly, soy apple, sweet chilli, kale and peanut

V. VEGETARIAN / VE. VEGAN

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DAVY'S WINE VAULTS

Packages

CRU CLASSÉ

Sharing starters
to be enjoyed 'family-style'



Seasonal main course and dessert



Half a bottle of Davy's No1 red
or white wine during dinner



A glass of Prosecco
during the toasts

£55.00
PER GUEST

PREMIER CRU

A glass of Prosecco
or cocktail on arrival



Three canapés on arrival



Seasonal three-course menu



Half a bottle of
Davy's No1 red or white
wine during dinner



A glass of Prosecco
during the toasts



½ bottle of still or sparkling
water per person

£75.00
PER GUEST

GRAND CRU

Two glasses of Prosecco or
two cocktails on arrival



Five canapés on arrival



Seasonal three-course menu



A choice of half a bottle of
Davy's premium red, white or
rose wine during dinner



A glass of Davy's Celebration
Champagne during the toasts



½ bottle of still or sparkling
water per person

£95.00
PER GUEST

All prices include VAT at 20%. A 12.5% service charge will be added to your bill.
Please note there is no venue hire fee for Davy's Wine Vaults, minimum spend
applies.