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# BLOOM

## BAR & GRILL

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### WEDDING MENUS

£70 PER HEAD

3 courses, 3 canapés & room hire

Minimum numbers 30 guests, maximum capacity 40

### CANAPÉ MENU 2023

Blue Cheese and Tomato Polenta Chips, Cucumber Yoghurt (GF, VEG)

Lamb Kofta Skewers, Pomegranate Relish (DF, GF)

Goujons of Plaice, Tartare Sauce

Bruschetta of Pickled Mushrooms and Aubergine Caviar (DF, can be GF)

Goats Cheese & Spinach Arancini, Truffle Mayo

Crostini of Parma Ham, Red Onion Marmalade & Feta (can be GF)

Marinated Smoked Tofu & Roasted Pepper Kebab (DF, GF, VGN)

### STARTERS

*Choose 2 options for your group*

Tomato & Basil Soup, Black Pepper Crème Fraîche (can be GF)

French Onion Soup with Stilton Rarebit Croute (can be DF or GF)

Salad of Parma Ham, Pickled Watermelon, Feta and Frisée (GF)

Crab & Smoked Salmon Gateaux, Tomato Fondue, Dill Sour Cream, Salted Cucumber (GF)

Bruschetta of Pickled Mushrooms, Spinach & Artichokes, Salsa Verde, Rocket (DF, VGN can be GF)

Terrine of Ham Hock, Parsley & Grain Mustard, Sourdough Croutons, Pineapple Relish (DF can be GF)

Salad of Warm Asparagus, Goats Cheese, Candied Beetroot, Sunflower Seeds, Red Wine Vinaigrette  
(GF)

### MAINS

*Choose 2 options for your group*

Thai Spiced Sea Bass En Papillote, Coconut Jasmine Rice, Thai Green Sauce (DF, GF)

Slow Roast Pork Belly, Potato Gateaux, Confit Apple, Medley of Peas & Fèves, Cider & Sage Jus (DF, GF)

Fillet of Lemon Sole, Peas a la Française, Parmentier Potatoes, Shrimps, Samphire, Lemon & Capers (GF)

Pan Fried Chicken Breast, Mushroom & Tarragon Fricassée, Fondant Potato, Wilted Spinach, Pancetta  
Sauce (GF)

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Roast Fillet of Beef, Fondant Potato, Roast Plum Tomato, Sautéed Wild Mushrooms, Pepper Sauce (extra £15, can be GF)

Roast Rib of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Horseradish, Red Wine Sauce (DF can be GF)

Buddha Bowl of Sweet Potato Falafel, Roasted Red Peppers, Marinated Olives, Charred Peppers, Pumpkin Seeds, Bulgar Wheat, Pomegranate, Chimichurri (DF, VEG, VGN)

Risotto of Garden Herbs, Sautéed Wild Mushrooms, Grilled Haloumi, Rocket and Parmesan Salad (GF, VEG can be DF)

Braised Shoulder of Lamb, Dauphinoise Potatoes, Honey Roast Baby Parsnips, Asparagus, Rosemary & Mint (GF)

Pithivier of Goats Cheese, Spinach & Red Onion, Confit Potatoes, Seasonal Greens, Pesto Sauce (VEG)  
Pan Fried Salmon, Tomato & Chive Polenta Cake, Pepper & Basil Ragout, Pesto (DF, GF)

## DESSERTS

*Choose 2 options for your group*

Dark Chocolate Delice, Candied Hazelnuts, Orange Marmalade, Vanilla Ice Cream

Strawberry & Passionfruit Eton Mess, Baked White Chocolate, Micro Basil (GF)

Sticky Toffee Pudding, Slated Caramel Sauce, Clotted Cream (can be GF & VGN)

Milk Chocolate Crème Brulée, Florentine Biscuit, Berry Compote (GF)

Vegan Chocolate Brownie, Boozy Cherries, Vegan Ice Cream (VGN)

Vanilla Panna Cotta, Caramelised Pineapple, Sesame Shortbread

Iced Lemon Parfait, Orange & Almond Cake, Raspberries (GF)

Tiramisu Cheesecake, Chocolate Ice Cream, Coffee Syrup

Amuse Bouche - £5 per head

Coffee, tea and petit fours - £5 per head

## EVENING

Italian pizzas - £12 per head

Cheese and crackers - £9.50 per head

GF - Gluten Free, DF - Dairy Free, VGN - Vegan, VEG - Vegetarian

Please be sure to advise us of any allergies