

The Little Green Hut

FANCY NIGHT BEFORE

For those who wish to wine and dine the evening before the big day, our 'Night Before' options include a delicious 3-course meal or BBQ on the South Terrace, an afternoon tea option to greet your guests upon arrival, and a sandwich platter option on your wedding day.

Now, let the food do the talking...

The Little Green Hut

£50.00 per guest

S T A R T

Roasted goat's cheese salad with walnuts and figs (gf, v)

Ham hock, mustard and pea terrine, served with melba toast and spiced pickle (gf)

Scottish smoked salmon & Prosecco parfait served with lemon wedges and pitta bread (gf)

Broccoli soup with stilton and coconut cream (v, ve, gf)

Beetroot gravlax (gf, df)

M A I N

Short ribs of Aberdeen Angus beef, cooked long and slow in red wine with herbs (df, gf)

Pan-seared Creedy Carver duck breast with port and black currents (df, gf)

Roast free-range Somerset pork belly with apples and calvados (df, gf)

Pollo alla parmigiana (gf)

Scottish salmon fillet with a pesto cream sauce (gf)

Aubergine lasagna (df, v, ve)

Butternut squash and beetroot tarte tatin (df, v, ve)

All mains are served with seasonal vegetables

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FINISH

Flourless chocolate torte (gf)

Blackcurrant and prosecco cheesecake (v)

Fresh fruit salad (gf, df, v, ve)

Chocolate profiteroles with seasonal berries (v)

All puddings are served with single poring cream

BBQ ON THE SOUTH TERRACE

A supplement of £250 applies for the hire of the mobile BBQ if you prefer your meal served in the walled garden or orchard. Seating for around 40 guests is provided on the south terrace; if you require additional tables and seating please arrange this with the styling team.

Grilled lamb kofta with pomegranate and feta, caramelised pork belly with maple and apple, chargrilled chicken skewers, grilled halloumi with olives and tomato salsa, caesar salad with creamy dressing, parmesan and croutons, rainbow coleslaw and jewelled couscous, roasted vegetable salad, roasted baby potatoes with rosemary and sea salt, selection of flatbreads.

Please choose one meat or fish main and one vegetarian option for the seated three-course menu. All items listed on the BBQ menu are provided with your choice of pudding. Drinks service, if required, is an additional £2.50 pp (includes glass hire, ice buckets, and service).

For children aged two to eleven you can select either from the child's two-course menu or a small portion of the adult menu; please select one option from each course £15 pp

Oven-baked sausages, mashed potatoes & gravy

Fish fingers, chips & beans

Margherita Pizza

Cheese and tomato pasta

Ice cream & sauce (chocolate or raspberry)

Chocolate mousse

Fresh fruit chunks with warm chocolate sauce

A minimum spend of £2000 applies to night before dining



£15.00 per guest

We also offer a scrumptious afternoon tea to greet your guests as they check in and a sandwich platter on the wedding day - both priced at £15 pp

A F T E R N O O N T E A

Tea selection: English breakfast; Earl Grey; mint; lemon; very berry

Delicate finger sandwiches: cucumber and cream cheese; smoked salmon; ham and mustard

Home made fruit and plain scones served with wild strawberry jam and clotted cream

W E D D I N G D A Y S A N D W I C H P L A T T E R

A selection of individually wrapped seeded, farmhouse and wholemeal rolls served with salted crisps, crudités and chive cream dip: roasted ham & mustard mayonnaise/tuna mayonnaise & cucumber / local cheddar & apple chutney/houmous, tomato & lettuce.

A minimum order of 30 guests applies for either afternoon tea or the sandwich platter

Afternoon tea is served in the Great Hall up to 5 pm and the sandwich platter in the Star Chamber from midday

The menu price is inclusive of all table linen, crockery, cutlery, glass hire and service.

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GET IN TOUCH

hello@thelittlegreenhut.online