

THE PONY CHEW VALLEY

EST. 2009



Wedding Dining at Ashton Court Mansion

Thoughtfully crafted seasonal menus, celebrating the very best produce from our farm, kitchen garden and trusted local suppliers.

All wedding menus include our signature

House Rosemary Focaccia Rapeseed Oil, Oak-Aged Vinegar
& Cultured Butter

Sample Menu Option 1

Starters

Salted Tomato, Radish, Homewood Ewes Curd, Pony Garden Herbs
Cured ChalkStream Farm Trout, Crème Fraiche, Elderflower Dressing
Terrine of Smoked Ham Hock & Chicken, Tomato Chutney, Broad Bean Salad

Main

Chicken, Leek & Tarragon Suet Pie, Puff Pastry Lid
Roasted Crown of Chicken with Chicken Sauce & Garden Herb Vinaigrette
Chicken Sauce Vinaigrette
Potato Spring Onion Salad
Chargrilled Hispi & Sprouting Broccoli, Roasted Garlic Caesar Dressing
Salsa Verde

Sample Menu Option 2

Starters

Roasted Beetroots, Walnuts, Goats Curd, Garden Herbs
Cured Smoked Salmon, Pickled Cucumber, Dill, Capers, Shallot Dressing
Pressed Pork & Prune Terrine, Pear Chutney

Main

Rump of Beef, Tarragon, Mustard, Parsley Salad
Crispy new potatoes, Garden Herbs and Crème Fraiche
Tenderstem broccoli & baby gem Caesar dressing
Heritage Tomato Salad, pickled shallot, parsley.
or
BBQ Butterflied Marinated Leg of Lamb, Salsa Verde
Chargrilled Purple Sprouting Broccoli, Green Beans, Garlic & Chilli
Buttered New Potatoes, Crème Fraiche
Heritage Tomato Salad
Caesar Salad

All wedding menu options include

Desserts

Triple Layered Chocolate Mousse Cake
Mixed Berry Pavlova
Sticky Toffee Pudding

Additional Options

From £55 per person

Canapes from £3 per canape

Evening Food from £10 per person