



# The Clockspire

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WEDDING PACK



# The Venue

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Celebrate your wedding day with us at The Clockspire. The Clockspire, set by the Somerset's borderline, was originally built by Sir William Medlycott in 1864 as a school. Now the building has been brought back to its former glory creating a warm and welcoming restaurant and bar.

The striking exterior is more than matched by a stunning new modern interior with bare stone walls, exposed oak roof beams and a polished concrete floor. Enjoy an intimate celebration in your own private room or host an exclusive occasion in the grand setting of our mezzanine bar overlooking the great interiors. Our wonderful chefs devise two seasonal menus each year offering the Best of British cuisine with a wide and diverse range of flavours and combinations to complement this special occasion. Our Head Chef Luke Sutton would be more than happy create a bespoke menu should you have culinary ideas you would like to explore. Do get in touch if you'd like to discuss your plans in more details

# Central Wing

30 guests (seated)  
£2.5K minimum spend

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From the moment you enter The Clockspire, you know you're going to be treated to a memorable experience. Ensconced in a nineteenth-century former schoolhouse, guests step under its carefully restored stone arches and are welcomed into the most spectacular space. Large windows cast dappled light across the original features of the building, while lofted ceilings and statement chandeliers provide a touch of elegance.





# West Wing

40 guests (seated)  
£3.5K minimum spend

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We set out to create a restaurant we would want to eat in ourselves. A place where what's on your plate depends on what is absolutely in season, and one that uses the best ingredients from local farmers and suppliers whenever possible.

The room itself is spectacular, with large windows casting dappled light across the original features of the building. The service is also first class, but the feel is definitely unfussy. At its heart it is a beautiful space to relax and enjoy wonderfully made food.





## Mezzanine Bar

40 guests (standing reception)  
£ 2k minimum spend

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Set on a mezzanine level over the main restaurant, our super chic bar is a destination in itself. The ultra modern marble topped bar and velvet covered bar stools contrast beautifully with the building's newly revealed oak beams and beautifully restored stonework.

It's the perfect spot to enjoy a glass of Champagne and canapes before your meal while watching the theatre of the dining space below.





# Canapés Sample

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Mushroom voul-au-vent , cured egg yolk.

Pork Terrine black garlic purée

Cheddar custard, seaweed, apple

Squid ink sable, cod emulsion

Crab cake, cider gel

Arancini, Barbers cheddar, maitake purée.

Doughnut, chicken liver, truffle

Beetroot macarons, goat curd

Cheesy deep-fried polenta,

Lobster Wellington

Caesar salad

Picked beetroot, sheep's curd

Solstice, lavash, Dorset honey

Confit tomato, West Country buffalo mozzarella.

Quail Scotch-eggs, clockspire brown sauce

Cajun chicken nuggets, smoked mayo

Cured Mackerel, chicory, smoked emulsion



# The Sample Menus Autumn/Winter

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Selection of 3 canapes per person

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Pork and cider terrine, burnt apple, pickle onion

Smoked mackerel, pink fir potato salad, Dorset wasabi, seaweed cracker

Roasted beetroots, whipped goats curd, toasted seeds (v)

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Creedy Carver chicken breast and thigh, smoked sweetcorn salsa, cavolo nero

Cornish cod, white beans, shellfish sauce, pickled fennel

Jerusalem artichoke tart, pickled walnut, ricotta fritters, crispy kale (v)

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Salt caramel tart, yoghurt sorbet, oat crumble

Carrot cake, cream cheese mousse, crystallised walnut, mandarin sorbet

Our selection of British cheeses, chutney, pickled grapes, quince jelly, crackers

Selection of 3 canapes per person

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Duck liver parfait, sweet wine jelly, pickled blackberry, soda bread

Treacle brined salmon, beetroot, goats curd, rye crackers, apple

Winter squash soup, truffle raviolo, sage, sherry syrup (v)

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Slow cooked beef fillet, potato terrine, braised onion, purple sprouting broccoli, red wine sauce

Roast halibut, clam risotto, sea herbs, lemon

Smoked British quinoa, roast celeriac, lovage, hazelnut (v)

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Winter fruit pavlova, blackerry sorbet, cinnamon cream

Hazelnut and brown butter tart, pickled pear, chestnut

Our selection of British cheeses, chutney, pickled grapes, crab apple jelly, crackers



# The Sample Menus Spring/Summer

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Selection of 3 canapes per person

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Smoked chicken terrine, New Forest asparagus, leek, brioche toast

Dorset crab, brown crab custard, pickled kohlrabi, sea purslane

‘Cheese and onion’ Barbers cheddar custard, potato crackers, pickled onion (v)

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BBQ lamb loin, belly, tenderstem broccoli, goats curd, grelot onion

Monkfish, spring vegetable chowder, mussels, samphire

Wild garlic risotto, grilled asparagus, preserved lemon (v)

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Chocolate aero tart, buttermilk sorbet, cocoa nib

Toasted hay custard, forced rhubarb, filo crisp, rhubarb sorbet

Our selection of British cheeses, chutney, pickled grapes, crab apple jelly, crackers

Selection of 3 canapes per person

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Ham hock and black pudding terrine, picalilli, sourdough toast

Cider cured salmon, pickled cucumber, feta mousse, apple

Isle of Wight tomatoes, burrata, crispy onion, garden herbs

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Beef fillet, smoked mash potato, summer kale, horseradish

Cornish cod, grilled leeks, summer potatoes, seaweed butter sauce

Squash terrine, ricotta stuffed courgette flower, courgette and basil (v)

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Lemon curd tart, raspberry sorbet, mint

Caramelised white chocolate cremeux, blackcurrant meringue, peach leaf ice cream

Our selection of British cheeses, chutney, pickled grapes, quince jelly, crackers



# Get in touch

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To speak to a member of the team, please do not hesitate to contact us.

For enquiries relating to the venue

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