



Celebration Menus

Price:£48.00

CANAPES

MEAT

-

Ardennes pâté with garlic chutney on granary toasts with cornichons and sweet and sour red onion

Creamy olive tapenade with prosciutto on sea salt crostini

Sausages with honey and mustard or sweet chilli sauce

Shredded duck with hoisin sauce and spring onions on cucumber rounds

Chicken with wasabi and lime mayonnaise and mint on cucumber rounds

Coronation chicken bites on cucumber rounds

FISH

-

Ceviche with lime, blackened corn, peppers and tomatoes on tortilla corn chips

Smoked salmon blinis (or GF oat cakes) with horseradish cream and micro herbs

Smoked mackerel pâté on beetroot/charcoal crackers with candied lemon and dill

Cajun prawn topped guacamole on tortilla corn chips

Whipped cod's roe on charcoal crackers with dill

VEGETARIAN

-

Cream cheese filo parcels with pomegranate molasses

Whipped, truffled, goat curd w/ honey and thyme

Blue cheese and mushroom pastries

Beetroot hummus with crudités

Mint, pea and parmesan crostini

Seasons Wild & Free

Dates stuffed with orange scented baba ghanoush and walnuts

Dates stuffed with blue cheese and walnuts

Risotto balls with either mushroom or pea served with truffle mayonnaise

Persian carrot & halloumi bites with cumin and dill

STARTERS

Chargrilled Mackerel Pate with toasts

~

Hot smoked salmon with beetroot horseradish cream and green salad

~

Whipped cod's roe with seeded flat breads

~

Antipasti sharing plates with a selection of meats, cheeses, chargrilled vegetables, dips and nuts

~

Rare roast beef salad with Dijon and watercress sauce, radish and leaves

~

Tuna with ponzu dressing, pineapple and chilli

~

Chilli crab timbal with avocado and sesame and citrus herb oil

~

Tuna tartare with sesame and lime, avocado and green salad

~

Handmade burrata with heirloom tomatoes, lemon, garlic and micro herbs

~

Chicken liver parfait with brioche toast

~

Thai beef salad with lime chilli and coriander marinade and baby leaves

Hitched

Seasons Wild & Free

~

Shell on tiger prawns with aioli or lemon mayonnaise

MAINS

Organic, slow roasted pork shoulder with spicy plum chutney

~

Salmon with seasonal herb pesto

~

Salmon with Persian spice, harissa, rose petals and citrus zest

~

Salmon walnut crust and pomegranate molasses

~

Slow cooked organic lamb with pomegranate reduction

~

Chicken with saffron, honey and hazelnuts

~

Wild garlic, peri peri or honey and mustard, barbeque chicken with a choice of accompaniments

~

5 hour cooked organic lamb shoulder with tzatziki & beetroot hummus

~

Fillet of beef with horseradish with Dijon, creme fraiche and watercress sauce

~

Chargrilled Cauliflower with tahini yoghurt, mint and pomegranate

~

Butternut squash, red onion and goat cheese tart with thyme and honey

SIDES & SALADS

Fennel roasted carrots with lemon tahini yoghurt and seeds

Hitched

Seasons Wild & Free

~

Roasted beetroot tzatziki with yoghurt, mint and garlic

~

Roasted carrot and beetroot salad with maple, garlic and balsamic dressing

~

Asian slaw with sweet & spicy peanut dressing

~

New potato salad with dill, yoghurt and pistachio

~

New potato salad with capers, red onions, chives and egg

~

Crushed, roasted new potatoes with wild garlic aioli

~

Dauphinoise potatoes

~

Rainbow slaw with red and white cabbage, spring onions, peppers, carrot in a crème fraiche and

mayonnaise dressing

~

Apple, celery, mint and walnut slaw in a creamy dressing

~

Tomato salad with lemon, basil, chilli, garlic and rapeseed oil

~

Tomato and cucumber salad with sumac and seasoned yoghurt

~

Roasted carrots with a tarragon and coriander yoghurt dressing

~

Marouli Salad with green leaves, cucumber and a lemon feta dressing

Hitched

Seasons Wild & Free

~

Panzanella salad with mixed tomatoes, sourdough croutons and lemon and oil dressing

~

Fennel orange and watercress salad

~

Celeriac remoulade, matchsticks of celeriac in a mustard mayonnaise

Chickpea, feta, red onion, parsley and rose scented harissa

~

Couscous with herb infused oil, lemon, dried fruit and toasted almonds

~

Ras el hanout roasted cauliflower with rose harissa hummus, sliced grapes and mint

~

Lentils vert with Persian spiced roasted vegetables

~

Tenderstem broccoli with crispy chilli oil and garlic

~

Blanched green beans with nigella seeds and chilli

~

Soy and sesame roasted aubergine with toasted coconut, coconut and tahini yoghurt and coriander

PUDDING

Chocolate brownie with strawberries and vanilla, whipped cream

~

Individual passionfruit and mango meringue

~

Lemon tart with strawberries and elderflower cream

~

Hitched

Seasons Wild & Free

Chocolate Delice with caramelised dates with orange and lamb roasted hazelnut crumb

~

Seasonal frangipani tart with vanilla cream

~

Pineapple marinated in agave, chilli and lime with vanilla bean ice cream

~

Summer pudding with cream (vegan option available)

~

Hazelnut and berry pavlova stack

~

Apricot, Amaretto Cheesecake

~

Tiramisu

~

Sticky toffee pudding with cream (vegan option available)

~

Biscoff cheesecake

CHEESE

Beautiful local artisan British cheeses served with speciality biscuits, fruit and paste, grape and celery.

These might include the following but not exclusively.

Burwash Rose

Semi soft cheese made from grass fed, free range raw cow's milk. Washed in English rose water from

Wadhurst. Goes well with walnuts.

~

Brighton Blue

Hand-made, slightly open, semi soft blue cheese. Mellow in flavour. A vegetarian cheese from Tremain's Farm in Brighton. This family of artisan cheesemakers have won several awards over the

years. Goes well with dried fruits.

Hitched

Seasons Wild & Free

~

Sussex Camembert

Award winning traditional camembert style cheese with white edible rind, beautifully mild and earthy

in flavour.

~

Kelly's Goat

Award winning unpasteurised hard, cheddar style goat's cheese from Cheesemakers of Canterbury.

Goes well with dried fruits and honey.

~

Mayfield Cheddar

Beautiful soft and tangy, cow's milk cheddar cheese, award winning and goes well with chilli jam

Hitched