



2024 Wedding Menu

Price:£60.00

Canapés on arrival for reception

Duck croquette, smoked garlic and paprika mayo

Beetroot crisp, tunworth cream, micro leaf

Crispy chicken skin, chicken liver pate, green apple

South asian yoghurt marinated chicken skewer, mint yoghurt, pomegranate

Shallot tarte tatin, whipped goats cheese, toasted pecan

Curried sautéed chicken livers on toast

Blue cheese mousse, edible cups, toasted pecans

Mini mushroom wellington, parmesan, fried wild mushrooms, micro cress

Asian salmon tartare, coriander

Starter Options

Smoked chicken Caesar salad, tempura anchovies, garlic & herb croutons

Celeriac "scallops", macadamia cream, tarragon oil, parmesan crumb

Salt baked kohlrabi, smoked egg yolk, beurre noisette, micro watercress

Baked goats cheese , compote of figs, honey and thyme, micro rocket

Steak tartare, rosemary toasted potato bread, egg yolk

Ham hock terrine, pickled cucumber, piccalilli, balsamic baby onions

Wild mushroom 'pie', tarragon oil, wild rocket

Heritage beetroot salad, goats cheese panna cotta, pickled diced beets, rocket micro leaf, toasted pecan crumb

Happy Plate

Main Course Options

Seared duck breast, smoked beetroot, tunworth potato puree, red wine jus, micro rocket

Roasted cauliflower wedge, lemon tahini dressing, caramelised dates, herb and lemon oil, pomegranate, micro cress, edible flowers

Baked salmon, gunpowder potatoes, baked cherry vine tomatoes, onion and fennel slaw, micro dill and coriander

Confit mushroom and chicken, date puree, potato puree, crispy kale

Chipotle rubbed and roasted butternut squash, puff pastry, whipped feta, watercress salad

Pork belly, whipped mash, glazed baby carrots, apple salsa, cider jus and micro herbs

Rump of lamb, shallot tarte tatin, crispy potato, kale, port jus, crispy shallots

Seared beef, celeriac and potato puree, confit shallots, baby spinach, herb oil and red wine jus

Dessert Options

Individual mini pavlova, rich lemon curd, blackberry, vanilla cream, micro mint, edible flower

Lavender panna cotta, thyme crumb, blackberry, poached strawberries, micro basil & edible flowers

Chocolate and pistachio tart, strawberry and micro basil salad, pistachio ice cream, gold leaf

Lemon curd, meringue, shortbread biscuit, citrus sorbet, freeze dried raspberry

Warm triple chocolate and pecan brownie, Baileys custard, blackberry, edible flowers

Kids menu

Crispy chicken thighs, potato puree, mushroom sauce, tender stem broccoli

Crispy breaded scampi, posh mushy peas, thick cut triple chips

Chicken and mushroom pie, whipped mash, broccoli

“Posh” bangers and mash, jus and crispy onions

Sample Dinner Sharing Menu served sharing style

Whole roasted beef, red wine jus

Poached chicken thighs with a rich mushroom broth

Baked salmon, roasted cherry tomatoes and artichoke hearts

Asparagus and brie tarts, toasted pine nuts

Hitched

Happy Plate

Rosemary and garlic roasted potatoes

Poached and grilled butternut squash, goats cheese, rocket and toasted pistachio nuts

Round courgette “ravioli” salad with whipped smoked ricotta mousse, toasted pecans

Dessert served family sharing style

Mini salted caramel and pretzel cheese cakes

Mini chocolate bites with vanilla cream, orange poached blueberries and toasted pistachio

Mini eton mess with champagne poached strawberry salsa, edible flowers

Evening Snacks Suggestions

Chilli cheese toasties

Mini sausage rolls with posh ketchup

Tomato butter and mozzarella toast

Cheese, preserve and crackers

Mini beef sliders with cheddar and tomato relish

Mini pizzas, cheese, pepperoni

Loaded Fries, sour cream

Antipasti platter with charcuterie, crudites, olives and dips

Hitched