



## Wedding Feasting / Sharing Menu

We are happy to design a bespoke menu just for your special day. This style of dining is relaxed and informal and enables a wonderful social dining experience where guests get to try several dishes. All the food is placed in the middle of the table for guests to help themselves.

### Canapés (4 types, 5+ per person) £10 per head

Please choose 2 meat / fish and 2 veg / vegan if you have some attending

- Beetroot and elderflower champagne-cured salmon, bitter lemon purée (GF)
- Mushroom patè crostini (VE, GF option)
- Aubergine caviar crostini (VE, GF option)
- Mini scotch quails eggs with chutney / smoked aubergine version for vegetarian option
- Southern fried cauliflower bites (VE, GF option)
- Cocktail sausages (honey mustard, soy and sesame)
- Mini toad-in-the-whole with mustard onion marmalade (VE option)
- Beetroot, blue cheese and sesame mini kebabs (V)
- Mini rare-roast beef yorkshire puddings, dijon creme fraiche
- Smoked duck / pigeon breast and plum chutney
- Crispy filled potato skins with cashew aioli, toasted seeds and herbs (VE, GF)
- Wild mushroom choux buns (V)
- Choux buns with cream cheese and herbs (V)
- Watermelon, feta pickled onion lettuce wraps, pic (V)
- Gazpacho shots (white, green or red) (Ve)
- Blue cheese and cranberry endives (V)
- Scallop tartare with marscapone, fresh herbs, lemon
- Ceviche bites
- Red pepper purée with goat's cheese (V)
- Arancini bites
- Seafood cocktail served in a mussel shell with fennel purée
- Chicken and pistachio terrine
- Chicken liver parfait with onion marmalade
- Ham hock terrine with parsley oil

## Mains

£32 per head for two mains, £40 per head for 3 mains. Choose from the mains below.

### Vegan / Vegetarian Mains

- Vegan or vegetarian wellington (V/VE)
- Selection of vegan mezze: british pulse falafel, stuffed vine or foraged leaves, dips e.g. hummus, babaganoush, walnut & red pepper tapenade, flatbreads. (vegan, GF option)
- Summer vegetable fritters (vegan, gluten free), with dips



- Ewe's cheese and spring onion tart (V)
- Feta pomegranate and sumac tart (V, GF option)
- Roast portobello mushrooms stuffed with rice or british grains, toasted seeds, garlic and herb dressing (VE, GF)
- Celeriac snitzel, mushroom jus (VE)
- Cauliflower steak in peanut dressing (VE, GF)
- Sticky, smokey, chilli, soy and sesame aubergine skewers (VE, GF)

### **Meat / Fish Mains**

- Roast pork belly with crackling, and relish
- Beef wellington
- Marinated butterflied bbq leg of lamb served pink
- Lemon and thyme marinated chicken
- Beetroot cured salmon / gravadlax
- Roast catch of the day with green sauce (salsa verde)

Served with a selection of bread and 3 side dishes (choose from the below)

### **Sides / Salad / Mezze**

- Beetroot carpaccio with pistachio dressing
- Roast squash, burnt aubergine and pomegranate dressing
- Tomato and shallot salad or greek salad
- Summer tabbouleh
- Courgette and aubergine salad with chermoula
- Carrot and orange blossom salad
- Potato salad (classic or many variations)
- Fennel and potato salad
- Celery and preserved lemon salad
- Pine nut raisin and dill pilav
- Dressed lentils and rice, with lemon and herbs
- Peach and ewe's cheese salad
- Red rice, orange and pistachio
- Sautéed potatoes,
- Wild herb salad
- Dressed summer veg
- Roasted beets and maple dressing / cashew dressing

**Dessert** £10 per head for 2 options



- Lemon tart (V)
- Chocolate Delice, caramel nuts (V)
- Blackberry ripple cheesecake (V)
- Vegan seasonal cheesecake (VE, GF)
- Wine marinated fruits, citrus caramel (VE)
- Cheeseboard, chutney, crackers (V) (£2 pp supplement applies)
- Creme brulée (V)
- Chocolate orange mousse (V)
- Croquembouche (V, GF option)

**Table Settings (crockery, cutlery, linen, glasses, water jugs, serving dishes etc)**

- £12 per person.

**Extra Staff (the cost of staff is covered by the price of the food, this is for extra staff if you want to provide your own bar, for example)**

- £15 / hour / person

If you are providing your own reception, table and toast drinks we charge a £300 corkage fee for the extra staff required to serve this.

**Table wine, reception drinks, toast package**

- Starting from £15 per person

**Bar Package**

- £700 for bar, glasses, bar equipment and 2 bar staff

**Fridge Trailer Hire**

- £400

**Oven Hire**

- £250-£500