



3 Course Plated - Example Menu

Canapés (4 types, minimum 4 per person) (£10 per person)

2 meat / fish; 2 veggie

- 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 rillet with parsley oil

Wedding Breakfast: 2 courses £30 per head 3 courses £38 per head,

Starter

- Chicken liver parfait / pork and pistachio terrine, sourdough croûtes, onion marmalade
- Cured salmon, pickled cucumber, lemon confit
- Asparagus and hollandaise (spring only) (VE option available)
- Buffalo cauliflower 'wings' (VE, GF option)
- Seasonal vegetable terrine, herb dressing (VE)
- Smoked aubergine scotch egg (V, GF option)
- Falafel, coriander dressing (VE, GF)



- Courgette, parsley and spring onion soup, cheese croutons (VE and GF available)
- Seasonal tartlets (V, VE)

Main

- Rack of lamb served pink with a herb crust, lamb jus
- Pan fried pollack (like cod), fennel purée, samphire, and caper butter
- Chicken ballotine, stuffed with fresh herbs and pistachio and apricot, chicken jus
- Grilled onglet steak, beef bon bon, beef jus (GF)
- Celeriac schnitzel, mushroom jus (VE, GF option)
- Cauliflower steak in peanut dressing (VE, GF)
- Grilled hispi cabbage, butter bean purée, harissa butter / sauce (VE option, GF)
- Leek, ewe's cheese and mushroom wellington, pea purée, whipped tahini horseradish cream (V, VE option)

All served with 24 hour pressed, crispy potatoes, and seasonal veg

Dessert

- Sticky toffee pudding, caramel sauce
- Banoffee pie
- Lemon tart (VE option)
- Chocolate Delice, caramel nuts
- Blackberry ripple cheesecake (VE option)
- Cheese board, chutney, crackers, grapes
- Strawberry tart, elderflower champagne chantilly cream

Evening Food (Starting from £10 per head if you are also having a wedding breakfast with us)

Example ideas

- Hogroast and vegan option, rolls, apple sauce
- Pizza
- Grazing buffet: antipasti, cheese boards
- Ploughmans grazing buffet

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