



WEDDING MENUS

Plated Ideas

Starters

Ham hock terrine, pickled onions, English mustard, cress & sourdough toast
Shredded chicken, baby gem 'Caesar', sunflower & pumpkin seed croutons, quails egg (fish, egg)
Smoked salmon, celeriac apple & caper remoulade, soft boiled egg, sourdough (wheat)
Heritage tomato & buffalo mozzarella, purple basil, focaccia (wheat)
Asparagus, petit pois, marinated tofu, red chicory & lime dressing (vegan) (wheat)

Mains

Rosemary roast leg of lamb with dauphinois potatoes, green beans & red wine jus
Roast chicken breast, kale bubble & squeak, mustard sauce (mustard)
Herb crusted cod with provencal vegetables & crushed new potatoes
Melanzane Parmiggiana, rocket, roast new potatoes (V)
Nut roast, porcini gravy, pommes parisiennes (vegan) (nuts)

Puddings

Sticky toffee pudding with crème fraîche (wheat, egg, milk)
Treacle tart & clotted cream (wheat, egg, milk)
Eton mess (egg, milk)
Flourless chocolate torte with hazelnut praline (nuts, milk)
Lemon tart (wheat, egg, milk)
Blueberry & cashew 'Vegan cheesecake' (nuts)

We usually recommend choosing 1 starter, 1 main & 1 pudding
(+ veg option(s) if required) - we can adapt dishes for special dietary requirements.

Mezze Ideas

Starter

Chorizo, salami & prosciutto
Spinach & feta parcels
Grilled vegetables
Grilled haloumi
Olives
Flatbread

Main Course

Grilled chicken breast, pomegranate, tabouleh
Roast sirloin with thyme & garlic
Saffron & broad bean pilaff
Stuffed peppers with sultanas, pine nuts & quinoa (vegan) (nuts)
Roast cauliflower & butternut squash with rosemary
Roasted 'pommes Parisiennes'
Mixed vegetables
Braised green beans in tomato sauce with chilli & cumin

Sharing Desserts

Fruit skewers with lime & mint
Raspberry, chocolate & pistachio tartlets (wheat, milk, egg, nuts)
Apple & almond tarts (wheat, milk, egg, nuts)
Lemon tartlets (wheat, milk)
Cashew, beetroot & fennel truffles (nuts)
Mini new York baked vanilla cheesecakes (wheat, egg, milk)
Chocolate tortes (nuts, eggs, milk)
Raspberry vegan-cheesecake (nuts)

For a sharing meal we recommend 1-2 meat & 1 veg / vegan choices for the main course (+ 2-3 side dishes)

For sharing desserts we recommend 3-4 choices

Please contact us for more ideas!...

*** Prices exclude staff, Equipment rental & VAT**