

FEASTING

A wedding feast made for sharing. Choose your favourites to create a generous spread at the centre of each table.

To begin

Hummus, olives and peppers

Mint tzatziki, sun-dried tomatoes and pickled cucumber

Roasted nuts, flatbreads and grapes

Local cheese and cornichons

Whipped chicken liver parfait and a selection of charcuterie

Build your feast your way

Choose three main options

Smoked pulled beef brisket

Chargrilled flat iron steaks

12-hour slow-braised beef croquettes

Pork belly strips

Lamb koftas

Pulled BBQ pork

Glazed chicken thighs

King prawns

Lightly spiced peri-peri chicken breast

FEASTING

The accompaniments

Sides

Choose three

Roasted new potatoes with sour cream and crispy onions
Pickled heritage beetroot and watercress salad
Sweet caramelised onions
Charred tenderstem broccoli with toasted seeds
Garden herb salad with mustard vinaigrette
Red cabbage coleslaw
Chargrilled corn on the cob
Braised rice

Sauces

Choose one

Peppercorn sauce
Diane sauce
White wine and garlic sauce
Chicken gravy
Wild mushroom sauce

Dips and dressings

Choose one

Truffle mayonnaise
Salsa verde
Romanesco
Sweet chilli sauce
BBQ sauce

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Vegetarian board and desserts

Vegetarian board

Caramelised onion tarte Tatin

A caramelised onion tart with a flaky pastry base.

Whipped feta

Creamy, tangy whipped feta.

Chargrilled halloumi with za'atar

Chargrilled halloumi dusted with savoury za'atar spices.

Sides

Roasted new potatoes

Red pepper compote

Sweet, earthy glazed beetroot

To finish

An assiette of desserts

Lemon posset

Chocolate and fudge brownie

Raspberry cheesecake