



Wedding Menu

Sharing platters

5-hour lamb shoulder with mint & cumin and harissa yoghurt

Slow roasted shoulder of pork with honey chipotle

Braised beef with salsa verde & pickled walnuts

Braised shoulder of lamb with roasted beets & fregola

Beef cheeks slow roasted in red wine with parsnip crisps

Middle Eastern chicken with apricots

Beef lasagne with spinach pasta

Antipasti platter of meats and local cheeses

Vegetables & sides

Roasted vegetables with infused herb oil

Parmentier potatoes with fresh rosemary

Minted new potatoes

Potato wedges with oregano and feta

Sweet potato mash with lime salsa

Zesty cous cous salad

Cucumber & lambs lettuce salad

Spring greens

Tabbouleh

Carrot & mint salad

Beef tomato carpaccio with spring onion and ginger salsa

Heritage tomatoes with pickled baby tomatoes, burrata & basil

Tear & share garlic bread

Puddings for sharing

Cotswold mess – crushed raspberry infused meringue with a local berry coulis & elderflower cream

Chocolate brownie with summer fruits

Lemon tart

A wedding roulade!

Blackcurrant cheesecake

Italian Bakewell tart

Individually plated

Starters

Beetroot carpaccio, crumbled feta, roasted pine kernels & rocket

Seasonal soup with artisan breads

Beetroot marinated salmon with fennel pollen cream

Chicken and ham terrine, tarragon mayonnaise and honey mustard dressing

Potted mackerel with cranberry jelly and toasted soda bread

Service of sea bass with sweet potato crisps

Goat's cheese and onion soufflé tart with seasonal chutney and leaves

Mains

Supreme of chicken with crushed new potatoes, leeks, button mushrooms & wild mushrooms

Beef Wellington with tender stem broccoli

Slow roasted pork belly with green pepper relish

Cod with chorizo, samphire & scampi with a Provençal sauce

Lamb loin with dauphinoise potatoes, charred sprouting broccoli and baby carrots

Vegetable tagine with saffron, preserved lemons, apricots and fluffy cous cous

Puds

Pimms and strawberry pavlovas

Sicilian lemon tart

Bakewell slice with meringue shards, macerated berries

Chocolate torte with summer berries

Blueberry tea and yoghurt panna cotta with thyme macerated fruit

Raspberry & lavender crème brulee

Vegan / non vegan Eton mess

Evening Food Ideas

Tacos with all the trimmings

Cornish pasties

Fish & chips

Chicken souvlaki

Philadelphia sliders

Hamburgers