



Outside Catering

Wedding Menu

Please pick up to three dishes from each course to make your bespoke menu

Starters

Roasted tomato soup, chive oil, garlic croutons **£5.50**

Roasted beetroots, labneh, dukkah, aged balsamic **£6.95**

Grilled courgettes, walnut and chilli salsa, crumbled feta **£7.25**

Whipped summer squash, pumpkin seed relish, pitta bread **£6.95**

Guernsey crab, chilli, pink grapefruit and herbs **£13.25**

Smoked salmon, confit shallots, crispy pancetta **£9.25**

Classic king prawn cocktail with spring onion and cucumber **£7.75**

Smoked mackerel pâté, dill crème fraîche, sourdough **£6.50**

Duck and orange liver pâté, toasted ciabatta, chilli jam **£7.75**

Ham hock and pickled carrot terrine, homemade piccalilli **£7.25**

Smoked chicken and Asian shredded vegetable salad, toasted sesame seeds **£7.95**

Parma ham, poached baby pears, rocket **£7.95**



Mains

Cauliflower streak, curried split peas, coriander strained yogurt **£15.95**

Mushroom, spinach and stilton wellington, celeriac, pesto **£15.95**

Baked sweet potato, roasted peppers, kale, toasted seeds and crumbled feta **£15.95**

Celeriac steak, parsnip purée, truffled barley, pickled mushrooms **£15.95**

Pan fried bass, crushed new potato, tender stem, gremolata **£21.75**

Honey and herb crusted salmon, herb cous cous, roasted carrots **£19.50**

Baked cod, romesco chickpeas, steamed spinach **£19.50**

Corn-fed chicken supreme, dripping potatoes, seasonal vegetables, chicken jus **£17.50**

Roast pork loin, mustard mash, seasonal greens, bacon jus **£17.50**

Seared filet of beef, horseradish mash, seasonal vegetables, beef jus **£28.95**

Roast lamb loin, fondant potato, green beans, rosemary jus **£20.50**