



# The Food

*Whether you're looking for a seated three course dinner, or a standing reception with canapés and bowls, your wedding feast is a core part of your day. We have several menus for you to look through, and any bespoke requirements can be discussed with your events manager.*



# Plated Menu

*Lead booker to create a menu with two starters, three mains and two desserts for guests to choose from. Dietary requirements catered for individually.*  
**£59** per person for three courses.

## *Optional Extra*

**Bread & Butter** for the table | **4** per person

## Starters

*Select two starters. Your guests can pre-select one out of your choices.*

**Roast Beetroots, Goats Curd, Pistachio** (v) (gf)

**Grilled Sprouted Broccoli, Torn Burrata, Blood Orange, Hazelnut** (v) (gf)

**Tomato, Olive & Anchovy Tart, Crème Fraîche**

**Spring Salad of Asparagus, Cobble Lane Charcuterie, Little Gem, Peas, Cacklebean Egg** (gf)

**Korean Spiced Dexter Beef Tartare, Straw Chips**

## Mains

*Select three mains. Your guests can pre-select one option out of your choices.*

**Wye Valley Lamb Cutlets, Hashbrown, Cavolo Nero, Lamb Bourguignon**

**Herb roasted Poussin Spatchcock, Ratte Potatoes, Broad Beans, Peas, Sorrel Hollandaise** (gf)

**Herb Crumbed Tamworth Pork Chop, Pear Mostarda, Caperberries, Tenderstem Broccoli**

**Poached Channel Bass, Mussels Escabeche, Wilted Gem & Chive Oil** (gf)

**Roast Hake, Peas, Fennel, Anchovy Hollandaise** (gf)

**Grilled Hispi Cabbage, Braised Beluga Lentils, Gremolata Butter, Winter Tomatoes** (v) (pb on request)

**Grilled Leeks, White Bean Miso, Truffle Dressing & Jerusalem Artichoke Crisps** (pb) (gf)

**Celeriac Schnitzel, Italian Peas, Lemon Crème Fraiche** (pb)



## Desserts

*Select two desserts. Your guests can pre-select one out of your choices.*

**Roast Peaches, Rose Meringues, Pistachio Cream** (gf)

**Rhubarb, Raspberry & Mascarpone Trifle**

**Chocolate Ganache, Drunken Raspberries, Crème Fraiche** (gf)

**Grilled Fruit Cheesecake, Basil, Mint**

**Three Cheeses, Oatcakes, Crackers, Chutney** (£10pp supplement)



# Feasting

*Family style, to be enjoyed by the whole table.*

*Dietary requirements catered for individually.*

**£55 - £80 per person, depending on main**

## *Optional Extra*

**Bread & Butter for the table | 4 per person**

## Starters

*Sharing boards on the table, includes:*

**Beetroot and Chia Hummus with Crudités**

**Olives, Piscos & Peppers**

**Seasonal Mushroom, Ricotta and Tarragon Barbajuan**

**Roasted Squash, Black Figs, Watercress, Seed Pistou**

**BBQ Roasted Celeriac Puffs**

## Mains

*Select one meat main and vegetarian main. To be shared on the table with shared sides.*

*People with special dietary requirements to be catered for individually.*

**Roast Herb Fed Chicken, Grilled Fennel, Peas, Wild Garlic Aioli | £55pp**

**8-hour Lamb Shoulder, Roast Courgettes, Salsa Verde, Harissa Yoghurt | £65pp**

**Roast Longhorn Sirloin of Beef, Bone Marrow Bordelaise | £80pp**

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**Roast Romanesco Cauliflower, Tomato Confit, Beluga Lentils, Curry Leaf (pb)**

**Seasonal Spiced Squashes, Pomegranate and Fresh Herbs, Yogurt Dressing (pb)**

## Sides

*All included.*

**Roast Baby Potatoes**

**Grilled Hispi Cabbage & Gremolata Butter**

**Summer Leaf Salad**

## Desserts

*Sharing boards on the table.*

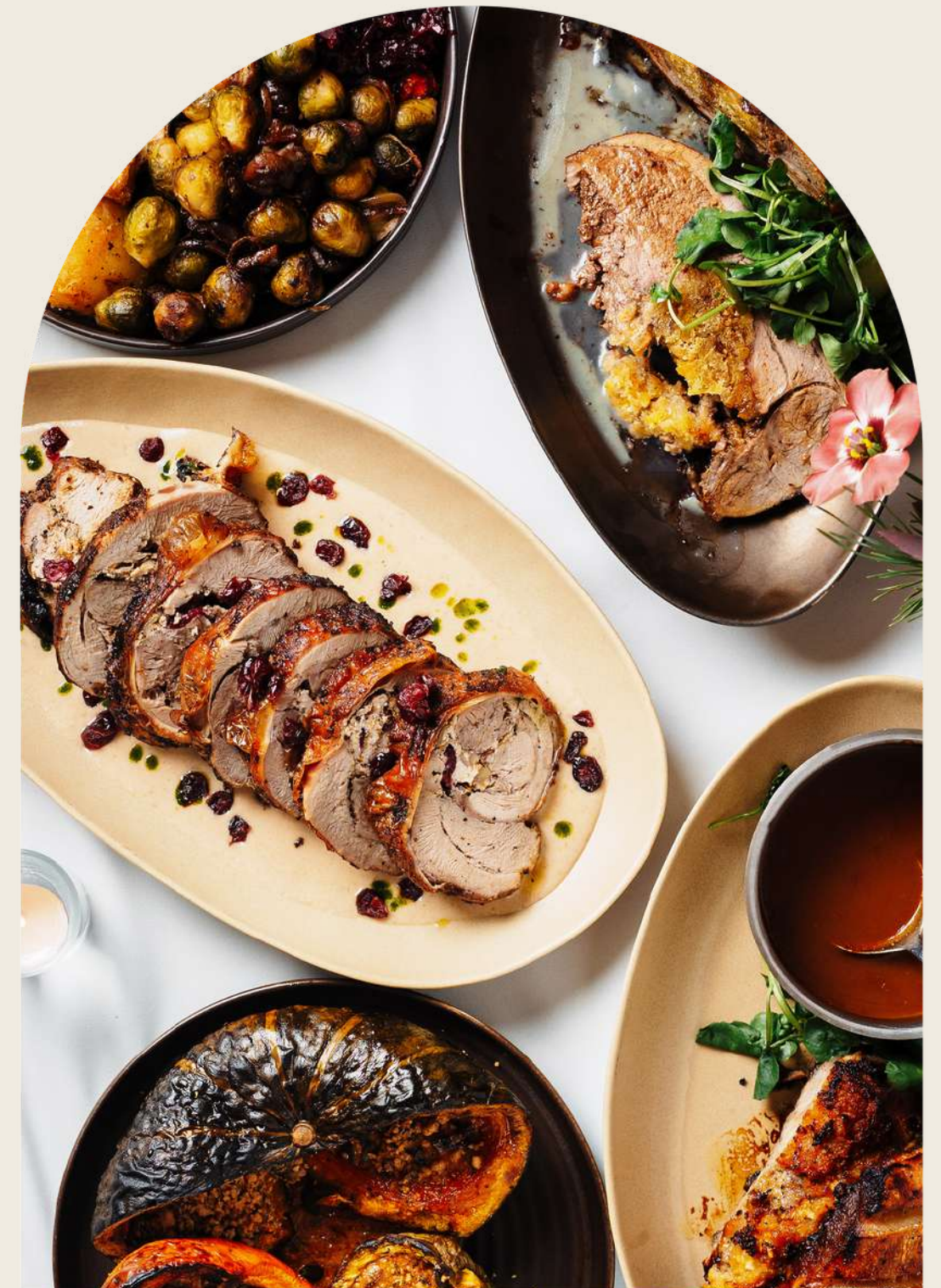
**Citrus Tarts**

**Brownie Bite**

**Mini Salted Caramel Doughnuts**

**Chocolate and Raspberry Truffles**

**Fresh Berries**





# Canapés & Bowls

*Our canapés and bowls are equal parts refinement, beauty and pure joy to eat. A great option to add that extra special flourish, ensuring your guests feel well cared for and well fed without disrupting the flow of the evening.*

## Canapés *Price per person.*

**Three options: £14**

**Five options: £23**

**Four options: £19**

**Six options £26**

## Bowls *£8.5 per bowl (Single portion).*

**We recommend 3 bowls per person would be comparable to a main course (e.g. £25.5 per person). We require a minimum order of 30 of one bowl type.**

**We can cater for dietary requirements individually, or can adapt certain dishes to allow for dietary requirements. Dishes can be made Halal on request.**







# Canapés Menu

## Vegetarian

Truffled Parmesan Gougeres (v)

Little Grilled Cheese, Leek Top Kimchi (v)

Hashbrown, Caviar, Crème Fraiche (v on request)

Onion Squash, Baron Bigod & Red Onion Tartlet, Pumpkin Seed Crumb (v)

## Vegan

Broad Bean Panisse (pb)

Chilled Asparagus, Walnut Mayo (pb) (gf)

Pea & Mint Arancini (pb on request)

Hummus Shots, Crudités (pb) (gf)

Crispy Cavolo Nero Panisse, Chilli & Winter Tomato Jam (pb) (gf)

Mushroom, Tarragon, Chestnut & Sage Filo Parcel (vg)

## Fish

Tomato, Olive & Anchovy Tart

Salt Cod Croquette, Harissa Aioli

Hashbrown, Caviar, Crème Fraiche

Dorset Crab & Lovage Mayo on Rye

Chalkstream Trout & Watercress Tartlet, Crème Fraiche, Roe (gf)

## Meat

Turkey and Cranberry Sausage Roll

Spiced Raw Beef, Nori & Little Gem (gf)

Glazed Pork Skewers, Moorish Spice (gf)

Ox Cheek Puffs, Prune & Tamarind Ketchup

Little Merguez Flatbread, Labneh, Pink Onions

Pulled Pork Bonbons, Hickory BBQ Sauce, Crackling Crumb



*Vegetarian (v) | Plant Based (pb) | Gluten Free (gf)*

*Please inform us of any guest allergies or dietary requirements prior to confirming your order.*







# Bowls Menu

## Vegetarian

**Mac & Cheese, Parmesan Cream, Truffle** (v)

**Marinated San Marzano Tomatoes, Stracciatella, Soft Herbs** (v) (gf)

**BBQ'd Carrots, Date Molasses, Ancient Grains, Ricotta** (pb on request)

**Grilled Manouri Cheese, Pickled Beetroots & Merlot Dressing & Watercress** (gf)

## Vegan

**Spiced Squash, Vegan Ricotta, Soy Beans & Rye Croutons** (pb) (gf on request)

**Grilled Leeks, Charcoal Cauliflower Puree, Jerusalem Artichoke Crisps** (pb) (gf)

**Chargrilled Aubergine, Confit Tomatoes, Lemon 'Ricotta', Pomegranate, Toast** (pb) (gf)

## Fish

**Crispy Cod Fritters, Harissa Aioli, Lemon**

**Grilled Shrimp, Creamed Corn Polenta, Ancho Butter** (gf)

**Cured Sea Trout, Cucumber, Crème Fraiche, Sorrel, Roe** (gf)

**Stone Baked Seabream, Rice and Grains, Buttermilk Dressing** (gf)

## Meat

**Kindred Fried Chicken, Curry Leaf Mayo**

**Confit Duck Salad, Cacklebean Egg** (gf)

**Herby Orecchiette, Braised Lamb Ragu, Pan Grattato**

**Swaledale Lamb Skewer, Pomegranate Esme Salad** (gf)

**Tamworth Pork Cheek, Parmesan Polenta, Chorizo, Gremolata** (gf)

**Harissa Spiced Pork Belly, Pear & Nutmeg Puree, Sea Purslane** (gf)

*Vegetarian (v) | Plant Based (pb) | Gluten Free (gf)*

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# Grazing Board & Late Night Food

*Going the extra mile or going late?  
Here are some extra treats we want to tell you about.*

## Celebration Street Food

*For those who want delicious food without the fuss.*

### **Marinara 9.5**

Tomato, Garlic, Oregano (pb)

### **Margherita 9.5**

Tomato, Fior di Latte, Basil (v)

### **Buttermilk Fried Chicken 11**

Marinated Boneless Chicken Thigh, Deep Fried 'til Crunchy with Harissa Mayo

### **Falafel Bowl 11**

House Made Falafel with Pickled Red Onion, Tabbouleh, Tahini & Maple Dressing (pb) (gf)

## The Grazing Board

*£13 per person, minimum 30 people*

*Includes:*

**Fresh Baked Sausage Rolls**

**Savoury Filled Pastry Parcels (Barbajuan)**

**Cobble Lane Charcuterie**

**Neal's Yard Cheeses**

**Crudités & Dips**

**Crackers & Bread**

**Fresh and Dried Fruits**

**Olives**

## Late Night Delights

*From 10:30pm - to keep everyone going. A great option for those using our late licence extension. Priced per person.*

### **Kindred Burger / Vegan Burger 9**

Bibb Lettuce, Red Onion, American or Vegan Cheese, Pickles

### **Mac & Cheese 9**

Truffle, Parmesan Cream

### **Cod Fritters & Fries 9**

Tartare Sauce

### **Fried Chicken Bites 9**

Curry Leaf Mayo

### **Pizza Boards 9**

Choose from a variety of options

### **Rosemary Salted Fries (pb) 5**

*Vegetarian (v) | Plant Based (pb) | Gluten Free (gf)*

*Please inform us of any guest allergies or dietary requirements prior to confirming your order.*







