

FEAST STYLE MENUS

These concepts are designed to fill your tables with a generous selection of dishes, combining complimentary flavours and using fresh and exciting ingredients for a truly unique Wedding Breakfast experience for you and your guests. Served to each table, on slates, boards, bowls and platters, your tables will be heaving with a variety of hot & cold sides and main dishes for your guests to tuck in to.

Think family sharing, sociable dining- plates being handed across the tables - a conversation starter and the opportunity to choose as much or as little as your guests would like for dinner.

Our chef has created three experiences to get you thinking, however if you have any suggestion of other flavours from around the world or concepts you would like to consider, he would be happy to create a bespoke menu to your tastes.

ASIAN FEAST

Served in a selection of Balti style dishes, white china bowls, bamboo steamers

Pink Salmon, Okra Pakoras

Chicken Balls, Satay Sauce

Potato Dumplings, Ginger, Coriander (V)

Malaysian Coconut, Aubergine Shredded Pork Curry, Lemon Grass

Whole Roasted Tandoori Spiced Chicken, Citrus Yoghurt, Crispy Onion

Aromatic Spiced Massaman Curry, Chicken, Potato, Baby Onions, Tamarind

Baked Bombay Potato, Spinach, Fresh Tomatoes (V)

Turmeric, Clove Spiked Pilaf (V)

Fried Pad Thai Noodle, Lime, Peanuts (V)

Fried Prawn Crisps

Mini Poppadum

Mango Chutney

Black Onion Seed, Tomato Spiced Relish

Mint, Cucumber Raita

Pickled Onion Salad

MEDITERRANEAN FEAST

Served on a selection rustic wooden boards, white china dishes & black slates with colourful edible flowers complimenting the dishes and textures

Oven Baked Chickpea Falafel, Tahini, Lime Dip
Sweet Basil, First Press Olive Oil, Marinated Buffalo Mozzarella,
Plump Queen Olives
Mixed Spanish Charcuterie Board
Confit Garlic, Anchovy, Flat Bread, Sun-Blushed Tomato, Beef Meatballs
Pea, Broad Bean, Saffron Quinoa Paella
Lemon Roasted Lamb, Green Lentils, Feta, Lemon
Pork Souvlaki, Lemon, Oregano
Shaved Fennel, Avocado Panzanella Salad
Smoked Aubergine Dip
Patatas Bravas
Olive & Rosemary Torn Focaccia
Tzatziki Dip

CIRCA ROAST FEAST

Served to each table on boards, slates and bowls with lashings of homemade gravy & sauces

Choose two meat options to feature in your roast:

MAIN

Whole Roast Thyme Chicken, Bread Sauce
Rosemary & Garlic Studded Leg of Lamb, Sussex Mint Sauce
Mustard Glazed Rib of Beef, Horseradish Cream
Butter & Herb Rolled Pork Loin, Apple Sauce
Roasted Cauliflower, Squash, Walnut Loaf, Tomato Fondue (V)

SERVED WITH

Duck Fat Roast Potatoes, Creamy Herb Mash, Roasted Root Vegetables, Mini
Mature Cheddar Cauliflower Bakes, Pork & Bacon Bites, Buttered Greens,
Sausage Meat Stuffing Balls,
Giant Tarragon Yorkshire Puddings, Jugs of Homemade Jus

SHARING PLATTER MENUS START AT £42.50 Plus VAT Per Head