



Rustic Kent Wedding Menu

July 2024 Wedding

CANAPÉS

Falafel and Minted Yoghurt

Sweet potato falafel with a minted yoghurt dip

Stuffed Vine Leaves

Garden tabbouleh with preserved lemon, garlic and herbs, stuffed into our own blanched fresh vine leaves from the garden

Pierogi

Mini pick-ups of cheese and ham – fried and served

Lamb Kofte

Lamb kofte with cumin, coriander, and served with Baba ghanoush

Smoked Salmon Blini

Local smoked salmon, served en blini with caviar and crème fraiche

Suggestion

non-alcoholic mulled wine or elderflower fizz



WEDDING BREAKFAST

LOCAL BREAD BOARD

Our Own Home Baked Sour Dough Focaccia, served warm with nasturtium infused butter, olive oil, dukkha and smoked salt

TO BEGIN

slated starter of

Ham Hock Terrine

Served with edible flowers, Dijon piccalilli and cornichons'

Fig and Goats Cheese Nest

Seasonal Figs and local goats' cheese in a Kataifi pastry

MAIN

Slow Cooked Lamb

Slow smoked South Down lamb from our farm in Cranbrook served with a garden mint and quince jelly, our own courgette relish, chimmi churri salsa verde and red wine sauce

Mushroom Tart (v)

A wholemeal tart base, topped with Whinnies wheel Brie, Garlic and garnished with watercress



SALAD SELECTION

Roasted Heritage Potatoes

A mix of Vitelotte, pink fir and new potatoes roasted with red onions and parsley

Green Bean Salad

French beans, runner beans, edamame and peas with preserved lemon dressing

Panzanella

A dish of our own tomatoes, mozzarella, sundried tomatoes, red onion chutney, ciabatta and basil

Rocket Salad

A mixture of young Rocket, nectarine and local Medita cheese

DESSERT

Sharing Jars

Picnic baskets of sharing desserts –

chocolate and pear pots

poached ginger pears and dense gooey chocolate topped with salted caramel crumb

lemon verbeana posset

lemon posset flavoured with citrus and a compound made from lemon verbeana and echoed with a fennel and verbeana shortbread

seasonal berry and caramelised white chocolate burnt basque

a classic basque made with seasonal berries and topped with caramelised white chocolate

Tea and Coffee

A selection of fair-trade teas and coffees



DANCING EVENING FOOD

Tacos

Tacos, and soft fajitas, with red peppers, guacamole, cheese, beef mince and turkey strips, tomatoes, guacamole, crispy onions, and crème fraiche

NICCI GURR

Head Chef & Owner, Home Gurr'own

0774 7816541

nicci@homegurrown.co.uk

