



SUMMER WEDDING MENU

ON THE TABLE

For when guests arrive to the tables

Charred marinaded artichoke, courgette + sundried tomatoes, oregano

Gordal picante olives + guindilla chillis

Summer vegetable pickles

Housemade labneh, lemon + pickled fennel seed oil

Foccacia,

MAINS

Sharing plates brought to each table

Porchetta, cavolo nero gremolata + pangrattato

Summer squash, queen butterbean puree + sorrel oil

Purple + golden beets, garlicky chard + green oil

Salt + vinegar crushed Thanet potatoes

Garden peas, courgette, mint + feta

Roast allotment carrots, harissa + soft herb yoghurt

CHILDREN

Children can either eat off of the main menu or we can make something super special for them; Hidden Veg Spag Bol, Cauli Mac & Cheese, Homemade Pesto Pasta or good ol' Bangers, Mash & Beans

PUDDING

Sliced wedding cake

+

Pavlova towers served to the tables

Meringue with vanilla cream with hedgerow berries + stone fruit

HOT DRINKS

Served on a 'help yourself' table

A selection of Filter Coffee, English Breakfast tea, Earl Grey & Fresh Herbs & Citrus Fruit for tea