

WEDDING BREAKFAST MENU EXAMPLE

STARTERS

Buffalo mozzarella with fennel, blood orange, olives and dill (v)

English asparagus with romesco sauce, chopped egg and sourdough migas (v)

Salt cod carpaccio with crushed datterini tomatoes, olives, oregano and extra virgin

Treacle cured salmon with kohlrabi remoulade, dill pickles and rye crackers

Aged beef carpaccio, mustard, tarragon and shoestring fries

Burrata with heritage tomatoes, pangrattato, marjoram and purple olive dressing (v)

Tartine of roast grapes, buffalo ricotta, honey and thyme (v)

Beetroot borani with feta, walnuts, dill and flatbread (v)

Brown shrimps with samphire, yellow courgettes, preserved lemon, chervil and borage

Coppa di parma with flat peaches, radicchio and goat's curd

Gem salad with fresh crab, hazelnuts, apple and brown crab mayo

Shredded ham hock with peas, sugar snaps, pea puree, mustard dressing and crispy quinoa

Chilled salmorejo soup with jamon iberico and chopped egg (v available)

SHARING MAIN COURSES

Whole 6-hour braised lamb shoulder with chermoula

Roast lamb rump, pulled mechoui lamb shoulder and merguez sausage with mint zhoug

Salt marsh lamb racks with salsa verde (supplement)

Whole roast sirloin of 35-day dry aged beef with chimichirri (supplement)

Slow roast aged beef picanha with salsa rossa

Slow braised duck with orange, ginger and star anise

Roast rare breed pork rib-eye with quince aioli

Roast corn fed chicken supreme with pomegranate molasses and pistachio dukkah

Roast organic chicken with chilli butter, tahini yoghurt, parsley, sumac and pine nuts

Individual whole roast baby chickens with romesco sauce

Roast salt cod with saffron aioli and almond migas

Baked silver mullet with salsa verde

VEGETERIAN SHARING SIDES

Fine beans with roast hazelnuts, radicchio and burnt lemon

Summer leaf salad with toasted walnuts, grated manchego and quince and lemon dressing

Charred courgettes and sweetcorn with pine nuts, sumac, mint and lemon

Summer salad of shaved asparagus, baby courgettes, peas, gem, radish, mint and Caerphilly

Kohlrabi, celeriac, fennel, cabbage and herb slaw with dried cranberries, seeds and sweet and sour dressing

Heritage tomato and sourdough panzanella with red onion, capers, basil and olives

Fattoush with cherry tomatoes, cucumbers, radish, gem, mint and fried pitta with sumac and pomegranate

Chopped Israeli salad with spiced chickpeas and green tahini

Jersey royals with wild garlic salsa verde

Paprika potatoes with soured cream, caraway, red onion, dill and pickled cucumbers

Roast squash with sundried tomato dressing, green chilli and crispy garlic

Roast rainbow carrots with carrot top chermoula and pistachio dukkah

Roast sweet potatoes with pickled chilli, preserved lemon and tahini yoghurt

Mujaddara – spiced basmati rice, orzo, green lentils and bulgur with crispy fried onions, pistachio and rose

Tabbouleh with cauliflower, grapes, bulgur, parsley, dill, mint and lemon

DESSERT

Buttermilk panna cotta with braised rhubarb, rhubarb jelly and caramelised oats

Summer berry and passion fruit eton mess

Kataifi cheesecake with cherries, almonds and bay syrup

Dark chocolate mousse with sesame brittle and crème fraîche

Clementine and almond syrup cake with pistachio and rose chantilly

Elderflower sponge with English strawberries and clotted cream

Brown butter and sea salt brownie with cherry compote and crème fraîche