

Seasons, Wild & Free

THOUGHT FOR FOOD

Bespoke Wedding Crate Menu

03.06.18

OPEN SANDWICHES

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Chicken in wasabi and lime dressing with avocado, cucumber and mint

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Creamy olive tapenade, prosciutto and rocket

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Whipped goats curd, roasted beetroot, blackberries, honey and thyme.

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Cray fish with lemon mayonnaise and fennel.

PASTRIES

Sausage rolls, pork pies, asparagus and parmesan, bacon and cheese, pear and stilton.

CHARCUTERIE

Iberico ham, bresaola, prosciutto, salami, chorizo

MAINS

Oaked smoked Free Range pork belly

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Baked salmon with wild garlic pesto

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Chicken with hazelnuts and saffron

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Fillet of beef with horseradish cream and rocket salad

SALADS

Fennel roasted carrots with lemon, tahini yoghurt and seeds.

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Roasted beetroot tzatziki with yoghurt, mint and garlic.

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New potato salad with wild garlic pesto.

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New potato salad with dill yoghurt and pistachio.

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Tomato salad with lemon, basil, chilli, garlic and rapeseed oil.

PUDDING

Chocolate, blackberry brownie with blueberry and blackberry compote and rose scented cream.

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Passionfruit meringue tart.

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Lemon tart with elderflower cream.

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Dark chocolate ganache tart berries and ginger cream.

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Lemon tart with raspberries.

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Moroccan mess with rose scented cream, berry compote and Persian fairy.

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Apricot and amaretto trifle with gold leaf!!

CHEESE

Beautiful local artisan cheeses from Kent and Sussex served with speciality biscuits, fruit and nuts

Burwash Rose

Semi soft cheese made from grass fed, free range raw cow's milk. Washed in English rose water from Wadhurst. Goes well with walnuts.

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Mayfield Swiss

Semi soft cheese with a creamy nutty flavour in a Swiss style. Handmade at from The Creamery using pasteurised cow's milk.

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Brighton Blue

Hand-made, slightly open, semi soft blue cheese. Mellow in flavour. A vegetarian cheese from Tremain's Farm in Brighton. This family of artisan cheesemakers have won several awards over the years. Goes well with dried fruits.

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Sussex Camembert

Award winning traditional camembert style cheese with white edible rind, beautifully mild and earthy in flavour.

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Kelly's Goat

Award winning unpasteurised hard, cheddar style goat's cheese from Cheesemakers of Canterbury. Goes well with dried fruits and honey.

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Mayfield Cheddar

Beautiful soft and tangy, cow's milk cheddar cheese, award winning and goes well with chilli jam.

(menu priced to order)