

Sample luxury wedding menus

Either choose one from each course, or offer your guests a selection of dishes per course.

Starter

Pressed ham hock terrine
Pineapple pickle, soft boiled quail egg
Or
Escabeche of black bream
Potato salad & red pepper rouille
Or
Corn fed chicken & wild mushroom terrine
Globe artichoke vinaigrette
Or
Fresh & smoked salmon terrine
Pickled Walmestone cucumbers, caper & parsley dressing
&
Kelly's goat's cheese & apple salad
Toasted walnut crumb

Main Course

Braised brisket of beef in Gadd's ale
Wild mushrooms, pancetta & leeks, creamed potato
Or
Trio of corn-fed chicken
Roast breast, ballantine of leg & wild mushrooms, chicken liver pithivier,
Or
Roast cod
Crushed Jersey Royals, French style garden peas, lightly spiced spaghetti of carrot
Or
Slow roast shoulder of lamb
Hot pot potato, braised red cabbage & pearl barley
&
Walmerstone Growers vegetable pithivier
Tomato fondue, aubergine caviar

Dessert

Caramelised lemon tart
Raspberries & raspberry sorbet
Or
Dark chocolate marquise
Strawberry & lemon Eton mess
Or
Summer fruit pudding
Clotted cream ice cream
Or
Apple tarte tatin
Caramel ice cream, rum soaked raisin syrup
Or
Plate of Kentish cheeses
grape chutney, biscuits

3 Courses £39.00 per person