



WEDDING MENU

CANAPÉS

COLD

Black Pepper & Parmesan Shortbread w/ Chevre Bouche & Pickled Pear (V)
Lambton & Jackson Juniper Sesame Cured salmon, Beetroot Cake & Horseradish (GF)
Bang Bang Chicken, Little Gem & Vietnamese Salad (GF, DF)

HOT

Dahi Yoghurt Kebabs w/ Tomato & Tamarind Ketchup (V)
White Fish Soft Shell Taco w/ Fresh Corn & Cori Salsa (DF)
Beef Cheek Croquettes w/ Smoked Honey Chilli Mayonnaise (DF)

SHARING WEDDING BREAKFAST

Artisan Bread and Whipped Sea Salt Butter

Tahini & Celeriac Puree, Roast Cauliflower, Preserved Lemon & Toasted Almond (VG, GF, DF)
Chorizo, Red Onion, Sherry Vinegar (GF, DF)
Muhammara - Spiced Walnut, Red Pepper & Pomegranate (VG, GF, DF)

8 hr Swaledale Lamb Shoulder with Baharat Spices, Fresh Mint & Pomegranate Salsa (GF, DF)

or

Chilli Celeriac Steaks with Coriander Salsa (VG, GF, DF)

Jewelled Rice with Burnt Miso Butternut, Soft Roasted Red Onion & Coriander (VG, GF, DF)
Fine Beans & Massaged Kale with Toasted Almonds & an Orange & Chilli Dressing (VG, GF, DF)

Seasonal Raw Slaw with Green Tahini Dressing & Blue Poppy Seeds (VG, GF, DF)

Burnt Butter Tzatziki (V, GF)

Dark Chocolate & Sea Salt Mousse with Hazelnut Praline & Blackberry (GF)

LATE NIGHT FOOD

Jalapeno Mac n Cheese (V)

Korean Pork, Pickled Chillies and Baby Gem Sliders

