

Wedding Menus

Autumn / Winter

Feasting / Plated



CO. CANABABES
FOOD

Feasting Menu

STARTER

Mozzarella | Pickled Radicchio | Pangrattato (V)

Fennel Cured Seabass | Mandarin | Coriander (GF, DF)

Bread + Whipped Butter (V)

MAIN

Celeriac Steaks | Lemon | Fresh Herbs | Hazelnuts | Feta | Brown Butter (V, GF)

Baharat Roast Chicken | Lemon | Green Herbs | Aioli (GF, DF)

SIDES

Charred Hispi Cabbage | Vadouvan Butter (VG)

Crispy Smashed Potatoes | Sumac | Thyme (VG, GF, DF)

Salsa Verde

DESSERT

Brown Sugar Pavlova, Poached Pears, Hazelnut Brittle (V)



Plated Menu

Snack

Welsh Rarebit Croquettes | Worcestershire Sauce Mayo

Starter

Chicken + Ham Terrine | Hazelnuts | Toast

Leek Fritters | Gribiche (V)

Main

Hazelnut Crusted Monkfish | Sprouts | Bacon | Creamed Celeriac (GF)

Buckwheat Pancakes | Delica Squash | Reblochon | Bitter Leaves (V, GF)

Dessert

Clementine + Treacle Tart | Fresh Cream (V)

