

## Option 1 - Wedding breakfast menu

### Canapes.

(Please choose 4 items)

### Coxinha.

(Portuguese beef croquettes with smoked garlic & aioli)

### Crostini.

(Oak Smoked Salmon, allotment cucumber, crème fresh with a dill garnish)

### Prawn cocktail vol au vent.

(North Atlantic prawns, served in a flaky puff pastry case with shredded Lettuce, tomato salsa and a boozy brandy marie rose sauce)

### Arancini.

(Roasted beetroot & gorgonzola).

### Mac'n'cheese.

(Classic mac'n'cheese recipe rolled in panko breadcrumbs and fried served with a chive mayo)

### Pakora.

(Carrot, ginger and kale pakora with a mango chutney)

### Sausage roll.

(Wild Boar and Bramley apple)

### Goi xoai.

(Vietnamese prawn, mango and peanut salad served in a prawn cracker)

## To Start.

### Spanish Charcuterie Board.

Selection of Spanish meats including Jamon serrano reserva, Fuet (dry cured pork sausage) and Lomo (cured pork fillet with sweet paprika and garlic), manchego & picon blue garnished with marcona almonds, manzanilla olives, padron peppers.

## OR

### Antipasto.

Selection of Italian hams, cheese and vegetables including Burrata, prosciutto, capocollo, sun-blused tomatoes, almonds, artichoke, olives and focaccia.

## Main Meal. (To be served family sharing style)

### (Please choose 2 dishes)

#### Porchetta.

(Rolled Gloucester old spot pork belly, stuffed with fennel, rosemary, thyme, lemon, garlic and sage)

#### Pollo alla Toscana.

(Free-range chicken breast stuffed with spinach, parmesan and roasted garlic served in a sunblushed tomato & basil butter sauce)

#### Hickory Beef.

(Low and slow beef brisket slow-cooked for 12 hours and served with smoky hickory bbq sauce)

#### Lamb.

(Slow-cooked Northamptonshire lamb shoulder, cooked with rosemary, lemon, blossom honey and shallots)

All served with:

- Steamed seasonal new potatoes in a crushed garlic and mint butter.
- Green leaf salad.
- Heritage tomato and chilli jam.

**Desserts.**

**(Please choose one option)**

**Eastern mess**

(Our take on this classic with a cardamom sponge, fresh local strawberries, hibiscus coulis, lemon Chantilly and rosewater meringue all served with edible flowers in a jam jar)

**Sicilian Lemon posset** served with an almond shortbread and fresh raspberries.

**Chocolate cheesecake** with a buttery biscuit base served with a summer berry compote.

**Sticky Toffee, pecan and date pudding** with ginger butterscotch and clotted cream

**Orange blossom, almond syrup and chocolate cake** served with crème fraiche and blueberries.

**Dark chocolate ganache torte**

## Option 2 - Wedding feasting menu.

### To Begin:

#### A Selection of dips, breads, oils and olives with:

- Bigilla - Broadbean, mint, parsley and garlic.
- Romesco – Roasted tomato, pepper and almond.
- Baba ghanoush – Smoky aubergine.
- Manzanilla olives – Stuffed olives with a selection of peppers, garlic and almonds.

### To Follow:

#### To be served tapas style over a 2-hour period.

#### Please choose 6/8 items

- Croquetas de jamon. (Spanish ham croquettes with a manchego dipping sauce)
- Paella Mixta. (With Chicken, Belly pork, Chorizo, King prawns, Calamari and Mussels)
- Patatas bravas. (Fried cubes of potato in a rich tomato garlic and chilli sauce)
- Serranitos. (Toasted breads topped with piquillo peppers, cured pork fillet and aioli)
- Mercimekli Kofte. (Turkish red lentil and bulgur patty with cumin and dill)
- Berenjenas con miel. (Chargrilled Aubergines with Honey and rosemary)
- Poulet Basquaise: A rich chicken stew from the Basque country made with roasted peppers, tomatoes and cinnamon.
- Gambas pil pil: King prawns in chilli, parsley and lemon.
- Croquetas de jamon: Spanish ham croquettes with a manchego dipping sauce.
- Judias verdes con ajo: Green beans with garlic, almonds and shallots.
- Pinchos Morunos: Chicken marinated in Moorish spices with piquillo pepper.
- Albondigas: Spanish beef meatballs in a smoky paprika and tomato sauce.
  
- Paella Venduras: Roasted courgettes, Aubergines, Artichokes, Green beans and roasted pimento.

- **Merguez:** Lamb and Beef sausages with light Moroccan spices with roasted chickpeas and Harrissa.
- **Tortilla de Patatas:** Spanish potato omelette topped with aioli and Padron pepper.
- **Picon Mushrooms:** Sautéed mushrooms with marcona almonds, picon blue cheese and tortas biscuits.
- **Pimientos y chorizo frito:** Chorizo with roasted peppers & honey.
- **Imam bayildi.** (Our take on this classic Turkish appetiser with grilled aubergines topped with a aleppo pepper sauce, walnuts and muhammara)
- **Kuku sabzi.**  
(Iranian garden pea, wild garlic and feta fritters with a tahini yoghurt)
- **Falafel.** Beetroot & z'atar falafel with hummus.
- **Espinacas con garbanzos.**  
(large chickpeas, cauliflower and spinach in a smoked tomato, marcona almonds and sherry)
- **Eksili Sulu Kofte.** (Beef Meatballs cooked in a sour cherry sauce)
- **Lamb Shawarma.** (12 hour low and slow Lamb shoulder cooked in Baharat spice rub and with fresh ginger, preserved lemon and pomegranate molasses.
- **Honey, Apple and cider glazed Gloucester old spot belly pork.**

## Dessert

- **Baklava** (Mixed nuts, honey and dates rolled in filo pastry with apple and elderflower)
- **Dark chocolate pistachio and orange torte.**
- **Rosewater meringue** with a cardamom and lemon cream, Raspberries and fruit coulis.

## Option 3 – Wedding menu coal-fired

### Greek BBQ.

#### Souvlaki.

(Skewers of Chicken & Pork marinated in oregano, rosemary, garlic, lemon, paprika, and allspice)

#### Served with:

- Greek salad (Kos Lettice, tomato, cucumber, olive and feta)
- Tzatziki. (Cucumber, mint and garlic yoghurt)
- Schug. (Herb, chilli citrus hot sauce)
- Patatas tiganites. (Fried cubes of potatoes with garlic, rosemary and lemon)
- Pitas

### Indian.

#### Tandoori (Traditional tandoori kebabs cooked in a clay oven)

- Skewers of chicken marinated in a home masala, yoghurt, lime and coriander

#### Served with:

- Zafrani pulao. (Salad of rice, dried fruit, tomato, cardamom and herbs)
- Wambatu moju. (Aubergine pickle)
- Raita. (Yoghurt)
- Flatbreads.