



PLATED  
MENU

## PACKAGE 1

£59.50 PER PERSON + VAT

*Minimum of 50 guests required*

Our plated menu provides a diverse selection for various dietary preferences at your wedding. Adjustments can be made based on specific preferences and the event theme.

Please note: Dietary restrictions and special requests can be accommodated with prior notice.

Enhance your wedding and enjoy our seamless service with our attentive staff available for a minimum of 4 hours, leaving you to sit back and relax as our team takes care of the setup and clean-up



### INCLUDED IN THE PACKAGE

- A tasting session booked in with Chef Anthony.
- One starter, one main and one dessert per person (from the list on the following pages) tailored to your taste and preferences.
- Beautiful display and table decoration to enhance the ambiance of your event.
- Tailored to your preferences, we offer customisation options to accommodate dietary needs, including gluten-free, vegetarian, and vegan choices.
- Hassle-free collection of platters and decorations by our team after the party.
- The minimum requirement is 50 guests, but we can cater for fewer upon request.



## STARTERS

### 1 Ham hock terrine

Served with piccalilli and sourdough

### 2 Smoked duck

Served with chicory, orange, walnut & pomegranate dressing

### 3 Minted garden pea soup

Served with toasted seeds & mint oil (VG)

### 4 Baked butternut squash & goats cheese tart

Served with mustard & black garlic, pomegranate & radicchio (VE)

### 5 Burrata & heritage tomatoes

Served with green olive tapenade & Lavosh cracker (VE)

### 6 Lime & basil marinated king prawns

Served with samphire, mango & pomegranate

### 7 Gin & tonic cured salmon

Served with pickled shallot, creme fraiche, rye cracker & caviar



## MAINS

**1 Sichuan & honey glazed duck breast**

With confit leg sausage roll, maris piper terrine, Asian greens & red wine jus

**2 Lemon & thyme roast chicken**

With creamed corn, honey roasted carrots, pressed potato & chicken jus

**3 Poach roasted chicken breast**

With chicken croquette, truffle baked potato mash, butter tossed tenderstem broccoli & chicken jus

**4 Slow-cooked lamb shoulder**

With mint crushed peas, garlic cream potato, black pudding croquette and lamb & red wine jus

**5 Szechuan & honey glazed duck breast with confit leg spring roll, bok choy & plum sauce**

Pair with a full-bodied Merlot or a Cabernet Sauvignon

**6 Royal counties slow cooked pork belly**

With baked potato mash, glazed pig cheek, char-grilled baby leeks, smoked apple sauce & sage jus

**7 Braised beef shin medallions**

With fondant potato, butter tossed vegetables, roast shallot & beef jus





## MAINS

**1 Sea trout**

With herb crusted new potato, sea herbs, preserved lemon sauce & wilted greens

**2 Seared sea bream fillet**

With mustard & tarragon cream sauce, braised fennel, broad beans & sauteed potatoes

**3 Smoked aubergine steak**

With mint yoghurt, heritage tomato & watercress salad & patatas bravas (VG)

**4 Charred cauliflower steak**

With parsnip puree, walnut crumb, hasselback potatoes & cider vinegar & carraway carrots (VG) (GF)





## DESSERTS

### 1 Lemon meringue tart

With fresh blueberries, meringue kisses & Chantilly cream

### 2 Bread & butter pudding

With marmalade & real custard

### 3 Sticky toffee pudding

With butterscotch sauce & clotted cream ice cream

### 4 Chocolate & salted caramel tart

With white chocolate ice cream & chocolate shards

### 5 White chocolate & Bailey's cheesecake

With a fruit compote

### 6 Apple & blackberry crumble

With custard



## PACKAGE 2

£75 PER PERSON + VAT

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## STARTERS

### 1 Roasted quail breast

With crispy slow-cooked leg, braised lentils & golden beetroot

### 2 Chicken & duck live parfait

With with orange chutney & toasted brioche

### 3 Butter poached lobster & crayfish tart

With truffle, & avocado mousse

### 4 Hand-picked crab

With crab bonbon, caramalised walnuts, lime and basil, Romesco sauce & shaved fennel

### 5 Oven baked mini Camembert

With chutneys & sourdough soldiers (VE)

### 6 Goat's cheese & harissa croquette

With salt-baked heritage beetroots, and beetroot & cumin ketchup (VE)

### 7 Twice baked cheese souffle

With Berkswell cheese sauce, walnut ketchup & rocket salad (VE)

### 8 Pumpkin mulligatawny soup

With butternut squash ravioli, spiced granola & pumpkin oil (VE)





# MAINS

**1 Beef fillet**

With glazed ox cheek, potato terrine, roast shallot & red wine jus

**2 Spice-cruste rack of lamb**

With peas, asparagus & dauphinois potato

**3 Spice-cruste rack of lamb**

With peas, asparagus & dauphinois potato

**4 Bourbon glazed beef brisket**

With celeriac remoulade, crispy cubed potatoes, roast vine tomatoes, charred tenderstem

**5 Seared sea trout**

With clams, bouillabaisse sauce, se herbs & hasselback new potatoes

**6 Pan-roasted cod fillet**

With leek fondue, smoked eel, herb crusted ratte potatoes, caviar & chicken butter sauce

**7 Line caught miso-glazed cod**

With sesame toasted pak choi, mini fondant potato with a lobster bisque sauce

**8 Smoked aubergine steak**

With mint yoghurt, heritage tomato and watercress salad & patatas baravas (VE)

**9 Charred cauliflower steak**

With parsnip puree, walnut crumb, hasselback potatoes and cider & caraway carrots (VG) (GF)





## DESSERTS

### 1 **Chocolate & raspberry delice**

With chocolate crumble & white chocolate ice cream

### 2 **Rum & lime baked pineapple**

With rum caramel syrup, honeycomb, orange curd & caramel hazelnuts (VE)

### 3 **Pear tarte tatin**

With cinnamon custard & vanilla ice cream

### 4 **Melting chocolate bomb**

With salted caramel ice cream, dark chocolate cremeux & brownie pieces

### 5 **Fraiser strawberry gateaux**

With strawberry bouquet & mint coulis





## MINI DESSERTS



Choose 3 (+£5)

- 1 Double chocolate brownie with chocolate ganache
- 2 White chocolate & Bailey's cheesecake
- 3 Lemon meringue tart
- 4 Chocolate & olive oil cake (VE)
- 5 Profiteroles & chocolate sauce
- 6 Mini muscovado meringue & berry compote
- 7 Custard tart
- 8 Strawberry & mint cheesecake
- 9 Cherry & Almond tart
- 10 Lemon posset & brandy snap biscuit
- 11 Chocolate mousse pots
- 12 Passion fruit & coconut panna cotta
- 13 Matcha & white chocolate truffles
- 14 Mango & coconut rice pudding cups
- 15 Salted caramel & hazelnut chocolate tarts
- 16 Pistachio & raspberry tartlets
- 17 Mini Victoria sponge (VG)
- 13 Mixed fruit & nut flapjack (VG)
- 14 Strawberry mousse, marinated strawberries & oat crumble (VG)
- 15 Earl Grey tea & lemon tartlets
- 16 Espresso & dark chocolate shot glasses
- 17 Cinnamon & apple turnover bites



## GENERAL CONDITIONS & CANCELLATION POLICY

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card. Card payments will incur a 2% fee.
- A 50% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation.
- The final remaining amount must be received one month before the event date.
- Any extra costs made during the event and not included in this signed quote will be invoiced.
- All prices that appear in this information kit will show prices + VAT.
- Prices may not be inclusive of glassware & crockery hire +VAT.
- Staffing is for a minimum of 4 hours
- Written confirmation will be required in order to validate the Cancellation Policy.
- Details of cancellation policy to be found in the in the terms & conditions.

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