

# *House of Feasts – Wedding*

Canapés + £3.50pp / Per Canapés

- Mini Fish & Chips
- Chicken Satay
- Brie & Cranberry Filo Bags
- Mini Silesian Dumplings with Fresh Chive ▪ Sausage in Mini Yorkshire Pudding
- Mini Sunday Roast Micro Wrap

## **Starters**

- Royal Pate – Smalec, Pickles & Sourdough Bread +£4.50  
*Served to Royal Family*
- Pickled British Tomatoes and Buffalo Mozzarella Salad, Honey Dressing
- Fermented Asparagus and Fresh Spring Onion Salad (ve)
- Tartlet of Spinach, Poached Egg, Brie and Crispy Bacon
- Smoked Mackerel Pate, Sourdough Toast & Whipped Butter
- Chicken Liver Aerated Mousse, Preserved Olives & Brioche Toast
- Sugar & Elderberries Cured Salmon, Pickled Apple & Blinis
- Wild Mushroom Velouté topped with Chive and Truffle Cream & Pickled Mushrooms (v)

- Herring Cured Two Ways, Beetroot Puree, Saffron Pickled Onions & Sesame  
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- Buttermilk Soup with Sourdough Croutons, Fresh Cheese & Nigella Seeds (v)

### **Sides + £5.50pp**

- Smoked Meat Board, Sourdough Bread & Pickles
  - Bocconcini - Baby Mozzarella Balls in Lemon & Honey Dressing
  - Baby Peppers Stuffed with Cheese
  - Selection of Pickles
  - In-House Dried Tomatoes
  - Pierogi with Roasted Sweet Potatoes
  - Hummus with Pomegranate
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- Discretionary Service Charge Included for Parties of 8 and more guests | Please ask member of staff about Allergens & Source of Ingredients

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## **Main Courses**

- Pan-Roasted Free Range Chicken Breast with Savoy Cabbage and Fondant Potato
- Braised Chump of Lamb with Roasted Parsnip & Honey Puree with New Buttered Potatoes
- Marias Duck – Confit Leg of Duck served with Silesian Dumplings, Red Currant Reduction & Fermented Asparagus – Dish inspired by Jackson Pollock
- Fillet of Beef wrapped in Pancetta with a Red Wine and Wild Mushroom Sauce
- Salt & Sugar Cured Salmon, Preserved Beetroot with Star Anise & Onion, Saffron New Potatoes
- Portobello Mushrooms with Chargrilled Peppers, Courgettes, Ricotta and a Pesto Dressing (v)
- Potato Rosti with Field Mushroom, Poached Egg and Crispy Kale (v)
- Deep Fried Pierogi with Sauerkraut & Mushrooms, Mushroom Sauce & Pickles(ve) – *Served to Royal Family*

## Desserts

Espresso Crème Brule with Orange Biscuit

Crème Brulée with Preserved Berries

Lemon and Dark Chocolate Tart

Aerated Chocolate Mousse with Whipped Cream & Salted Caramel

Apple Tarte Tatin and Cinnamon Ice Cream

Strawberry Pavlova with Preserved Fruits

Profiteroles with an Indulgent Warm Chocolate Sauce

Churros with Chilli Infused Chocolate Sauce

Pierogi filled with Vanilla Crème & Finished with Cinnamon Dust

Lemon Posset infused with Szechuan Pepper served with Preserved Rhubarb

Fruit Salad or Selection of Fresh & Preserved Berries (ve)

Three Course £55pp

BBQ including 6oz Sirloin Steak / Burger & Smoked Sausages with Salads & Potatoes £29pp

Hog Roast including Salads, Condiments & Sourdough Bread £22pp

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