

House of Feasts – Wedding

Canapes + £3.50pp / Per Canapes

- 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 Tuile
- 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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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 Brulee 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 £45pp

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BBQ including Sirloin Steak / Burger & Smoked Sausages with Salads & Potatoes £20pp

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