



Menu

49 per unique head

Please be seated Wedding Feast

Nibblers:

Pear-Stilton-Mango chutney.
Melon-Parma Ham- Manchego.

For Starters:

Kerelan Prawn cocktail- Spicy peanut masala- pineapple salsa- paprika baked tortillas

Or

Smashed feta plates-walnuts olives gherkins-green herb oil-sumac-flowers-flatbreads

For Mains:

Slow cooked harissa lamb-Parmesan roasties-garlic greens- tahini lemon yoghurt

Or

Scampi baskets- rosemary wedges-smashed peas and mint- homemade tartare- lemons

For puds:

Black Forest trifles to make your mum proud

Or

Apple & ginger crumbles for the table-jugs of custard

