

August Wedding Menu

Canape

- Roasted red pepper & walnut pesto & cucumber toasts (VG/GFo)
- Cured Salmon on rye toast with labneh yoghurt & dill (GFo)
- Treacle roast aubergine, hummus & peanut dukkah toasts (VG)

Lunch Feast

- Heritage Tomato Salad with basil, capers & coriander (VG/GF)
- Organic herb leaf salad dressed with walnuts, orange zest & 'three and the olive tree' olive oil (VG/GF)
- Courgette, Basil, Rocket, Lemon Salad (VG/GF)
- Burrata, Sea Salt, Pepper, Extra Virgin Olive Oil (V/GF)
- Roast cumin Hummus (GF/VG)
- Fire Roasted Cauliflower, fragrant yoghurt & garlic dressing
- Porchetta - rolled belly pork stuffed with fennel, herb & spice (GF)

Dessert:

- Free form vanilla panna cotta with fennel honeycomb and seasonal fruit compote (GF)
- Feuilletine chocolate tart, creme fraiche & boozy cherries. (V)
- Vegan dessert option available on request.