



Winter Feast menu for 130 Wedding venue with professional kitchen

CANAPES

Exmoor beef tataki rolls - GF
Devon crab wonton with pickled ginger
Cinnamon roasted pumpkin with sesame snap - GF
Beetroot yoghurt crostini, goat's cheese & hazelnuts - V
Indian tandoori fried chicken, green chutney - GF

STARTER SHARING BOARDS - GF

Thai sweetcorn cakes, sweet chilli sauce;
Cambodian smoked fish dip, fresh crudité,
five spice croutons; aubergine, mushroom & tamarind dip;
Spicy beef lettuce cups; Coriander & ginger fishcakes, chilli nam pla dressing;
green mango salad

MAINS

Firecracker pork with sweet peppers, chipotle, soured cream & cornbread

SIDES & SALADS - GF & V

Basmati with crispy shallots & nigella seeds
British quinoa, broccoli, pea, ginger & soy
Asian shredded veg salad
Seadog potato salad with chives & vinaigrette

DESSERTS - V

Chocolate & salted caramel mousse - GF
Boozy bread & butter pudding, custard & seasonal fruit compote