



Summer marquee wedding for 100 Purpose built Field kitchen

CANAPES

Mini Japanese fish burger, spicy mayo, sweet soy, Cornish seaweed
Tandoori marinated fried chicken, green chutney
Japanese glazed Devon belly pork, seadog togarashi - GF
Smoked mackerel & spiced rhubarb crostini
Roasted beetroot yogurt, goat's cheese and hazelnut crostini - V

MAINS

Oven roasted fish with samphire, new potatoes & wild herbs
Caribbean sweet potato, red onion & lime coconut stew
Organic Devon Lamb almond & apricot tagine, sumac yoghurt

ACCOMPANIMENTS

Forgotten Garden greens and edible flowers
Preserved lemon & toasted seed bulgar - VEGAN
Seasonal roots, lime yoghurt, toasted cashews - V
Heritage tomato, pomegranate & walnut - V
Fattoush – Middle eastern chop salad with spiced pitta chips - V
Basmati with nigella seeds

DESSERTS

Build your own Eton mess – mini meringues, Fruit compote,
fresh cream and fresh berries - V
Peach Frangipani Tart & clotted cream
Whipped Double cream & fresh fruit for cake

EVENING FOOD

Quesadillas
Roasted Peppers, Chorizo, Free-range chicken & mozzarella
Served with fresh salsa, avocado, sour cream & lime