



Summer marquee wedding for 100 Purpose built field kitchen

CANAPES

Tandoori marinated fried chicken, green chutney
Japanese glazed Devon belly pork, togarashi – **GF**
Roasted beetroot yoghurt, goat's cheese & hazelnut crostini – **V**
Baba ghanoush tostadita **VE**
Local line-caught ceviche tostadita (dependant on season and catch)

MAINS

Oven roasted fish, samphire, new potatoes, summer herbs **GF**
Slow cooked lamb with honey, saffron, prunes & preserved lemon **GF**
Sweet potato, lemongrass, green bean & coconut curry **GF & VE**

ACCOMPANIMENTS

Basmati with nigella seeds **VE GF**
Preserved lemon & toasted seed bulgar **VE**
Seasonal roots, lime yogurt, toasted cashews **V GF**
Heritage tomato, pomegranate & walnut **VE GF**

DESSERT

Seasonal Eton Mess – mini meringues, fruit, compote fresh cream & edible flowers **GF**
Roasted peach frangipane tart & clotted cream