



Wedding Catering

Summer Menu

Wedding canapés - £8 per person

Mackerel, rye toast, gooseberry, sweet cicely
Beach coriander scone, cream cheese, salmon caviar
Smoked trout, new potato, samphire
Salmon, asparagus, sorrel pesto
Mini Peelham Pork and wild herb sausage rolls
Wild mushroom tartlet
Seasonal Ewes milk cheese, redcurrant,
Borlotti bean pate, radish, spring onion
Heritage tomato, fennel, lemon, sweet cicely

Wedding buffet

£30 per person

Mains

Whole carved Roast Ham
Roast beef
Side of Roast Salmon
Carrot and peasmeal fritters served with herb raita
Pumpkin and Blue Murder Cheese Fritatta
Wild Garlic Pesto Roasted Chicken Legs
Heritage Potato Tortilla

Platters

Scottish Charcuterie platter- selection sliced roast meats, charcuterie, pickles, jellies and chutneys
British Cheese platter- selection of the best soft, hard, blue, cow, ewe and goats milk cheeses from around the UK with homemade bread and oatcakes, jellies, chutneys
Fish platter- Brown crab, hot smoked trout pate, oysters with raspberry shallot vinegar, cold smoked salmon, sea vegetables, pickles

Quiches

Bacon and leek
Wild mushroom
Heritage new potato, sorrel, hot smoked salmon
Cherry tomato, rocket, isle of mull cheddar
Broccoli, goat cheese

Salads

Puy lentil, chargrilled courgettes, cherry tomato
Heritage potato, broad bean, wild mint dressing
Mixed leaves with herb vinaigrette
Sliced heritage tomatoes, roast garlic, lemon and wild herb dressing
Mixed green beans and peas, sorrel pesto
Seasonal slaw with lemon and virgin rapeseed oil
Heritage new potatoes, asparagus, organic hens eggs
Watercress, spring onion, rainbow radishes

Open Tarts

Heritage tomato, goats cheese
Courgette, isle of Mull cheddar
Wild mushroom
Hot smoked salmon, sorrel pesto

Pates

Smoked mackerel
Hot smoked salmon
Black bean and wild herb hummus
Rocket, butter bean and sorrel

Sweet

British Cheese platter- selection of the best blue, cow, ewe and goats milk
cheeses from around the UK with homemade bread, oatcakes, jellies, chutneys
(Supplement £3 per person)
Fruit Compote, Scottish berries and almond meringue (gf)
Dark chocolate and hazelnut brownie (gf)
Victoria Sponge with Roasted Strawberries (vegan)
Apple frangipane tart
Summer Trifle