

THE GARDEN

EVENTS

Wedding Catering

Tier 1 £42.50pp

Starters

Cherry tomato, pickled onions, olive, Dijon dressing

Mermaid gin gravlax, beetroot, soda bread, chicory

Ham hock and pig cheek terrine, piccalilli, pickled veg, crostini

Main

Pan seared chicken breast, sautéed wild mushrooms, tarragon sauce

Jerusalem artichoke risotto, fennel, truffle oil

Local Salmon, chervil buttered new potatoes, green beans

Dessert

Lemon tart, Italian meringue

Traditional apple crumble, vanilla ice cream

Tier 2 £53.50pp

Starters

Heritage tomato, avocado, burrata, sweetcorn, fig balsamic dressing, focaccia

Confit chicken leg, pancetta, savoy cabbage, Chablis

Torched mackerel, apple jelly, pickled cucumber

Mains

Pork tenderloin, creamed potatoes, courgette, cider sauce

Cod fillet, parmentier potatoes, lemon butter sauce, tender stem

Gallybagger and leek tart, garlic wild mushrooms, thyme sauce

Dessert

Tipsy croissant butter pudding, vanilla anglaise

Chocolate fondant, fudge ice cream

Tier 3 £67

Amuse bouche

Pea mouse, mint, lemon dressing
Home cured duck breast, fennel cracker, plum
Hot smoked trout, garlic focaccia, dill oil, Creme fraiche

Starters

Filo tart, IOW soft, beetroot textures, chervil
Beef fillet carpaccio, beer pickled onions, smoked feta
Pan seared scallops, cauliflower textures, curry oil

Main

Trio of beef- honey beef fillet, ribeye, beef cheek, beef fat carrot
Line caught stone bass, chorizo gnocchi, saffron velouté, celeriac
Wild mushroom and chestnut wellington, roast potatoes, red cabbage, red wine jus

Dessert

Mermaid spiced rum pineapple, coconut sorbet, Thai creme patisserie
Forced rhubarb, smoked hay ice cream

Tier 4 £87

Amuse bouche

Goats cheese, pickled watermelon

Beef tartare, egg yolk jam

Scallop ceviche, pink grapefruit

Starters

Treacle cured trout, soy kohlrabi, handpicked crab, crispy trout skin, trout mouse, ponzu

Wagyu scotch quail egg, harissa, heritage tomatoes, tomato jelly, smoked burrata, basil oil

Soft duck egg, bird seed granola, truffle churros, asparagus ice cream

Main

Butter poached halibut, pickled apple, smoked eel, crispy quails' leg, chive oil

Rose veal fillet, onion and beer puree, buckwheat, chanterelles, figs

Rosary ash stuffed courgette flower, baba ghanoush, hog wheat granola

Pre Dessert

Sorel sorbet, elderflower

Liquorish custard, cocoa nib

Clotted ice cream, tonka bean

Dessert

Chocolate bavarois, white chocolate ganache, cherry sorbet, cherries

Tonka pannacotta, milk foam, milk sorbet, waffle, spiced apple

Truffle cheese fondant, candied nuts, pear, pickled celery