

THE GARDEN

EVENTS

Wedding Catering Sample Menus

Starters

Soup of the day, mini loaves

Hot & Spicy calamari, winter fennel salad, sumac

Smoked haddock chowder, sea herbs , sweetcorn

Teriyaki Prawns, spring onion, ginger, chilli, coriander

Brisket mac n cheese, scotch bonnet, mustard, herb panko

Caprese salad, basil, honey, pink peppercorn

Beef Croquettes, harissa mayonnaise, rocket

Fish goujons, tartare sauce, crispy capers, lime

Smoked chicken terrine, cauliflower, date, tarragon

Cured Salmon, bruschetta, lemon mayo, dill

Mackerel Fillet, apple, wasabi, sea herbs

Scallops, cauliflower textures, curry

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Mains

The Garden burger, glazed brioche bun, chorizo ketchup, pickles, bacon, American cheese, rocket, pickled red onion and seasoned fries

Butternut risotto, walnut, feta, sage

Chicken breast, garlic mashed potato, wild mushrooms, kale, chicken sauce

Cauliflower steak, tofu, ginger, spring onion, noodles

Jerk Pork loin, sweet potato, mango gel, pickled chilli, okra

Whole fish of the day, buttered new potatoes, sea herbs, caper butter

Seabass fillet, herb gnocchi, spring onion, chimichurri baby corn

Lamb rump, fondant potato, garlic pesto, red wine jus, crispy kale

Beef trio, (fillet, ribeye, brisket), beef fat carrot, carrot puree, red wine jus

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Desserts

Selection of sorbets & Ice-creams

White chocolate parfait, meringue, raspberries

Double chocolate brownie, salted caramel, vanilla ice cream

Vanilla parfait, raspberries, basil, white chocolate

Apple crumble, granola topping, vanilla ice cream

Croissant bread and butter pudding, ginger ice cream

Rum glazed pineapple, coconut ice cream, coriander

Citrus Tart, Italian meringue, frozen berries

Chocolate ganache, smoked salt, pistachio ice cream