

Weddings

at WEALD of KENT

Canapés

On arrival why not treat your guests to an appetiser with their drink? We offer a sumptuous selection of homemade canapés.

Select 4 from the following choices:

Sticky BBQ pork belly

Lamb kofta, minted yoghurt

Sesame prawn toast

Ham hock croquette, piccalilli

Goat's cheese stuffed Gordal olive

Welsh rarebit

Sundried tomato & parmesan arancini

Smoked trout & dill fishcake

Kentish Blue cheese, fruit chutney, parmesan biscuit

Smoked cheese croquette, roasted garlic mayonnaise

£8.00 per person

Wedding menu

Starters

Roast butternut squash soup (VE,GF,DF)

Pea & mint soup, crème fraiche (V,GF*)

Chicken liver parfait, apple & fig chutney, toasted brioche

Wild mushroom tartlet, rocket salad, cabernet sauvignon vinaigrette (V)

Heritage beetroot salad, goat's cheese, baby leaf, balsamic reduction (V,GF)

Scottish smoked salmon, pickled cucumber, capers, watercress, dill oil (DF,GF) (£3 supplement)

Main Courses

Roast free range chicken breast, fondant potato, tenderstem broccoli, wild mushrooms, cep velouté (GF)

Slow roast pork belly, fondant potato, heritage kale, caramelised apple sauce, cider jus (GF*)

Sea bass fillet, potato terrine, baby spinach, confit cherry tomatoes, sauce vierge (GF*)

Salmon fillet, crushed new potatoes, fine beans, chive butter sauce (GF*)

Roast free range chicken breast, chateaux potatoes, hispi cabbage, Chantenay carrots, Yorkshire pudding, gravy (GF*)

Slow roast lamb shank, creamed potato, confit shallots, fine beans, rosemary jus (GF) (£5 supplement)

Roast British beef sirloin, chateaux potatoes, hispi cabbage, Chantenay carrots, Yorkshire pudding, gravy (GF*) (£5 supplement)

Shallot tarte tatin, potato terrine, tenderstem broccoli, Chantenay carrots (V)

Roast Cauliflower steak, chateaux potatoes, savoy cabbage, Chantenay carrots, Gravy (VE,GF,DF)

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Desserts

Dark chocolate marquise, Chantilly cream, caramelised white chocolate

White chocolate & vanilla cheesecake, fruit compote

Baked lemon tart, raspberry sorbet, fresh raspberries

Bramley apple & cinnamon crumble, custard

Platter of English & Continental Cheeses, biscuits, celery, grapes, chutney (£4 supplement per person as an additional course)

Freshly Brewed Coffee and Chocolate Mints

Please select one starter, one main course and one dessert for your Wedding meal, so that all guests are eating the same meal.

Weald Carvery

Your choice of starter from wedding menu

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Roast Topside of English Beef

Cooked medium and served with Yorkshire puddings

Roast Norfolk Turkey Breast

Served with chipolatas wrapped in bacon, homemade stuffing and cranberry sauce

Your choice of vegetables will include Savoy cabbage, buttered carrots, cauliflower Mornay, honey roast parsnips and broccoli and of course our delicious roast potatoes.

Vegetarian Option (pre-ordered)

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Your choice of dessert from wedding menu

Freshly Brewed Coffee and Chocolate Mints

£5 supplement per person

Bespoke menus available on request.

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VE-vegan V-Vegetarian GF- Gluten Free DF-Diary Free *- option available.

Evening Reception

Please choose one option from the following selections for your evening:

The Classic

Honey & soy glazed chicken wings

Cumberland sausage & farm house cheddar sausage rolls

Three cheese stone baked pizza (V)

Open sandwiches on sourdough baguette

Honey roast ham & wholegrain mustard, Farmhouse cheddar & spiced tomato chutney (V) Free range egg mayonnaise, cress (V), Skipjack tuna mayonnaise & red onion

The Southern

Slow roasted BBQ pulled pork shoulder, brioche bun, southern fried potato wedges

BBQ Pulled Jackfruit, brioche bun, southern fried potato wedges (VE)

The Street

Spicy Korean meatballs, bbq sauce

Buttermilk fried Cauliflower wings (VE)

Salt & chilli pork ribs (GF)

Chorizo hotdogs, fried onions, brioche roll

The Free From

Open sandwiches

Margherita Pizza

Roast vegetable kebab

Plant based Kofta, garlic flat bread

All VE,GF,DF

Please note that you will also need to order one of the above selections for each new evening guest coming to the evening reception (the evening food for your day guests has already been accounted for within the package)