LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

WEDDINGS

Luxury Wedding

Your wedding breakfast should feel like a celebration from the first canapé to the last chocolate. We have built this menu to be served beautifully to a full room, with every plate cooked and finished by us, so your guests enjoy restaurant food on the best day of your life.

YEAR ROUND, ADAPTED TO THE SEASON OF YOUR WEDDING

RECEPTION CANAPÉS *choose four*

Smoked Salmon
crème fraîche blini, lemon, dill

Whipped Goat's Cheese
tartlet, honey, thyme

Whipped Cod's Roe
crisp potato, chive

Beef Tartare
crisp rye, horseradish, shallot

Ham Hock Croquette
homemade piccalilli

Smoked Cheddar Gougère
warm, with onion jam

STARTER

Cured Chalk Stream Trout
horseradish cream, pickled cucumber, rye crisp, soft herbs

MAIN *choice of*

Aged Beef Fillet
braised short rib, fondant potato, glazed carrot, red wine sauce

Roast Cod Loin
mussels, buttered leeks, Champagne sauce

Potato Gnocchi
roasted wild mushrooms, aged Parmesan, tarragon

DESSERT

Dark Chocolate & Salted Caramel Tart
crème fraîche, honeycomb

WITH COFFEE

Petit Fours
Champagne truffles, raspberry marshmallows, butter shortbread

LATER IN THE EVENING *optional*

Evening Food
bacon and egg brioche rolls, proper fish finger sandwiches, a British cheese table

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.