LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

WEDDINGS

Summer Wedding

Long days, garden light and food that feels as fresh as the season. This menu is lighter on its feet than a classic wedding breakfast, full of herbs, fish, British vegetables and summer fruit, while still giving your guests a proper meal to remember.

SUMMER (JUNE TO AUGUST)

RECEPTION CANAPÉS

Prawn Cocktail Tartlet
Marie Rose, baby gem

Cucumber & Salmon Roe
crème fraîche, dill

Lamb Shoulder Bonbon
mint and caper salsa

Pimm's Jelly
cucumber, strawberry, mint

STARTER

A Summer Garden Plate
English courgettes, peas and broad beans, whipped ricotta, mint, lemon, toasted seeds

MAIN *choice of*

Roast Stone Bass
new potatoes, samphire, brown shrimp and lemon butter sauce

Free-Range Chicken
roast breast and crisp thigh, girolles, summer beans, tarragon sauce

Heritage Tomato Tart
crisp pastry, black olive, basil, summer leaves

DESSERT

Eton Mess, Done Properly
crisp meringue, English strawberries, elderflower cream

WITH COFFEE

Petit Fours
lemon curd tartlets, honey and lavender shortbread, white chocolate and raspberry

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