

CANAPÉS

Pickle Shack

BRONZE

Select 2 canapés of your choice. Your guests will receive 2 of each type of canapés, therefore 4 canapés in total (Choose from the season relevant to your wedding date)

SPRING

- Chicken liver cream, confit new potato, pickled radish
- Ham hock, piccalilli, crackling crumb
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Confit lamb belly, crushed broad bean, pickled red onion
- Pressed beef shin, carrot ketchup, beer cooked onion
- Truffled camembert and lemon thyme arancini (V)

SUMMER

- Chicken liver cream, confit new potato, pickled radish
- Ham hock, piccalilli, crackling crumb
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Confit lamb belly, crushed broad bean, pickled red onion
- Pressed beef shin, carrot ketchup, beer cooked onion
- Truffled camembert and lemon thyme arancini (V)

AUTUMN

- Chicken liver cream, confit new potato, pickled radish
- Ham hock, piccalilli, puffed grains
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Pressed pork belly, crackling crumb and wild apple ketchup
- Pressed beef shin, carrot ketchup, beer cooked onion
- Smoked sweetcorn, cheddar and sage croquette (V)

WINTER

- Chicken liver cream, confit new potato, pickled radish
- Pressed pork belly, crackling crumb and wild apple ketchup
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Pressed venison haunch, blackberry gel and parsnip crisp with rosemary and juniper powder
- Wild mushroom, rosemary and blue cheese croquette with penny bun salt (V)
- Salt baked celeriac custard, pickled mushrooms, crispy onion (V)



DAYTIME

Pickle Shack

BRONZE - 2 Course Wedding Breakfast (inc. tea & coffee) (Choose from the season relevant to your wedding date)

Spring Mains

CHOOSE FROM:

- Platters of honey roast ham, piccalilli, mustard mayo and freshly baked bread served alongside bowls of turnip, celeriac and carrot remoulade with sumac toasted seeds and fresh herbs and bowls of local salad leaves, pickled spring vegetables and wasabi infused crème fraiche with puffed quinoa
- Platters of sliced salt and pepper cured beef brisket and rosemary and sea salt focaccia served along-side bowls of marinated courgettes and peas with dill yoghurt and fresh herbs and bowls of new potato salad with soy cured eggs and wild nettle mayonnaise
- Ticklemore goat's cheese and wild garlic tart with red onion chutney served alongside bowls of charred broccoli, roasted pumpkin seed and watercress salad with a Douglas Fir salad cream and bowls of local green salad leaves, edible flowers, fermented medlar dressing (V)

Spring Desserts

CHOOSE FROM:

- Potted honey panna cotta, salted oat crumb and apple compote with an apple crisp
- Lemon posset, cinnamon roasted rhubarb and almond praline with almond gel
- Chocolate mousse, compressed pear, pear syrup and honeycomb dipped in chocolate

Summer Mains

CHOOSE FROM:

- Platters of honey roast ham, piccalilli, mustard mayo and freshly baked bread served alongside bowls of summer turnip and heritage carrot remoulade with sumac toasted seeds and fresh herbs and bowls of local salad leaves, pickled spring vegetables and wasabi infused crème fraiche with puffed quinoa
- Platters of sliced salt and pepper cured beef brisket and rosemary and sea salt focaccia served along-side bowls of marinated courgettes, tomatoes, goats yoghurt and basil and bowls of new potato salad with beetroot cured eggs and lovage mayonnaise
- Ticklemore goat's cheese and marjoram tart with red onion chutney served alongside bowls of charred broccoli, pickled carrot and roasted almonds and bowls of local green salad leaves, edible flowers, fermented medlar seed vinegar dressing

Summer Desserts

CHOOSE FROM:

- Potted honey panna cotta, salted oat crumb and apple compote with an apple crisp
- Lemon posset, summer berries and almond praline with almond gel
- Chocolate mousse, strawberries macerated in lemon balm and honeycomb dipped in chocolate



DAYTIME

BRONZE - 2 Course Wedding Breakfast (inc. tea & coffee) (Choose from the season relevant to your wedding date)

Autumn Mains

CHOOSE FROM:

- Platters of honey roast ham, piccalilli, mustard mayo and freshly baked bread served alongside bowls of turnip, celeriac and carrot remoulade with spiced toasted seeds and fresh herbs and bowls of fresh salad leaves, pickled Autumn vegetables and wasabi infused creme fraiche with puffed quinoa
- Platters of sliced salt and pepper cured beef brisket and rosemary and sea salt focaccia served along-side bowls of marinated parsnips, roasted beetroot, dill yoghurt and fresh herbs and bowls of potato salad with soy cured eggs and spiced mayonnaise
- Ticklemore goat's cheese and marjoram tart with red onion chutney served alongside bowls of charred broccoli, roasted pumpkin seed and watercress salad with a Douglas Fir salad cream and bowls of pearl barley and mushroom salad with caraway seed and pickled carrots (V)

Autumn Desserts

CHOOSE FROM:

- Potted honey panna cotta, salted oat crumb and apple compote with an apple crisp
- Lemon posset, autumn berry compote, fresh berries and almond praline with almond gel
- Chocolate mousse, macerated strawberries with lemon balm and honeycomb dipped in chocolate

CHOOSE FROM:

- Platters of honey roast ham, piccalilli, mustard mayo and freshly baked bread served alongside bowls of turnip, celeriac and carrot remoulade with spiced toasted seeds and fresh herbs and bowls of marinated cavolo nero, pickled winter vegetables and wasabi infused crème fraiche with puffed quinoa
- Platters of sliced salt and pepper cured beef brisket and rosemary and olive focaccia served with bowls of roasted beetroot, dill yoghurt and fresh herbs and bowls of potato salad with soy cured eggs and spiced mayonnaise
- Ticklemore goat's cheese and marjoram tart with red onion chutney served alongside bowls of charred heritage squash, roasted pumpkin seed and watercress salad with a Douglas Fir salad cream and bowls of pearl barley and mushroom salad with caraway seed and pickled carrots (V)

Winter Desserts

CHOOSE FROM:

- Potted honey panna cotta, salted oat crumb and apple compote with an apple crisp
- Lemon posset, blackberry compote and almond praline with almond gel
- Chocolate mousse, roasted plums, plum syrup and honeycomb dipped in chocolate



EVENING

Pickle Shack

BRONZE

Evening Food: (Spring, Summer, Autumn or Winter)

CHOOSE FROM:

- Dry cured bacon sandwiches with fresh baked bread with wild apple ketchup
- Nachos with smoked cheddar, green chilli crème fraiche, roast purple sprouting broccoli and marinated beetroot (V)

ADDITIONAL EVENING GUESTS (+£8.00 PER PERSON)

