

CANAPÉS

Pickle Shack

GOLD

Select 4 canapés of your choice. Your guests will receive 2 of each type of canapés, therefore 8 canapés in total (Choose from the season relevant to your wedding date)

SPRING

- Chicken liver cream, puffed tarragon cracker, pickled radish
- Ham hock, piccalilli, crackling crumb
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Beef and beetroot marshmallow, onion and horseradish powder
- Confit lamb belly, crushed broad bean and pickled red onion
- Popcorn chicken with sage and onion vinegar
- Pressed beef shin, carrot ketchup, beer cooked onion
- Nose to tail rabbit ballotine, asparagus gel, puffed grains
- Brown crab mousse, pickled cucumber and seaweed crunch
- Truffled camembert and lemon thyme arancini (V)
- Chilled pea soup and gorse flower foam (V)

SUMMER

- Chicken liver cream, puffed tarragon cracker, pickled radish
- Ham hock ballotine, mustard aioli and crackling crumb
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Confit lamb belly, crushed broad bean and pickled red onion
- Smoked haddock fritter with pickled parsley powder
- Pressed beef shin, carrot ketchup, beer cooked onion
- Nose to tail rabbit ballotine, asparagus gel, puffed grains
- Popcorn chicken with sage and onion vinegar
- Brown crab mousse, pickled cucumber and seaweed crunch
- Truffled camembert and lemon thyme arancini (V)
- Heritage tomato jelly, goats cheese, black olive crumb and basil oil (V)

AUTUMN

- Chicken liver cream, puffed tarragon cracker, pickled radish
- Pheasant and smoked carrot ballotine, carrot cream and puffed grains
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Beef and beetroot marshmallow, onion and horseradish powder
- Pressed pork belly, crackling crumb and wild apple ketchup
- Pressed beef shin, carrot ketchup, beer cooked onion
- Nose to tail rabbit ballotine, mushroom gel, puffed grains
- Cockle popcorn with 1 year old crab apple vinegar
- Smoked sweetcorn, cheddar and sage croquette (V)
- Silken pumpkin curd, pear ketchup, cobnut crunch and crispy sage (V)
- Crispy duck, 12 spice plum sauce

WINTER

- Chicken liver cream, puffed tapioca cracker, 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
- Salt baked celeriac custard, pickled mushrooms, crispy onion (V)
- Wild mushroom, rosemary and blue cheese croquette with penny bun salt (V)
- Pressed beef shin, carrot ketchup, beer cooked onion
- Cockle popcorn with beech leaf vinegar
- Crispy chicken oyster with oyster mayo
- Beef and beetroot marshmallow, onion and horseradish powder
- Pig cheek ballotine, roasted swede ketchup, black pudding and flaked barley



DAYTIME

Pickle Shack

GOLD - 3 Course Wedding Breakfast (inc. tea & coffee) (Choose from the season relevant to your wedding date)

Spring Starters

CHOOSE FROM:

- Whipped duck liver pâté, confit duck bon bon, soused radish, sour apple purée, rye and hazelnut crumb
- Cured and air dried pork belly ham, marinated spring onion, apple ketchup, toasted sunflower seed, preserved baby figs with a rum and fig dressing
- Creamed goats cheese, confit shallot, walnut crumb and truffle honey with pain de'pice croutes (V)
- Smoked monkfish tail, curry mayonnaise, coriander salad, pickled cauliflower and spiced almonds
- Warm buttered asparagus, samphire, capers, brown crab fritter and an oyster emulsion

Spring Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Sirloin of beef, roast heritage tomato, basil pesto, crispy onion and a beef bone reduction
- Roasted lamb rump, asparagus, wild garlic, broad beans and spring onion with lamb cooking juices
- Pan seared chicken breast, chicken and tarragon boudin, pea purée and wilted spring lettuce with bacon butter
- Butter poached hake and scallop, purple sprouting broccoli, samphire and cockles, chive and lemon butter
- Soft duck egg, sauté morrel mushrooms, griddled asparagus, watercress, roasted almond gel and spiced almond dukkah (V)

Spring Desserts

CHOOSE FROM:

- Rhubarb and sparkling wine jelly, rhubarb and white chocolate set custard, roasted rhubarb and rhubarb cloud
- Single origin chocolate mousse, dehydrated chocolate mousse, beetroot gel, compressed apple and beetroot crisps
- Caramel and hazelnut Sasher torte, candied hazelnuts, pear purée and Tonka bean cream
- Duck egg custard tart, nutmeg pastry, rhubarb purée and roasted rhubarb
- De-constructed carrot cake: Carrot sponge, ginger cream cheese, carrot gel, walnuts, ginger snap

Summer Starters

CHOOSE FROM:

- Crab and cucumber salad, crispy tempura squid, nasturtium leaves and red pepper sauce
- Whipped duck liver pâté, confit duck bon bon, pickled blackcurrants, salad leaves, rye and hazelnut crumb
- Cured and air dried pork belly ham, pickled kohlrabi, rocket pesto, toasted sunflower seeds, reserved baby figs with a rum and fig dressing
- Creamed goats cheese, beetroot crisps, iced radish, walnut cracker and truffle honey (V)
- Scallop ceviche, candied lemon rind, baby leaf salad, salt pollock and vanilla oil

Summer Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Sirloin of beef, roast heritage tomato, basil pesto, chicory and a beef bone reduction
- Roasted lamb rump, pea fritter, broad beans and spring onion with lamb cooking juices
- Pan seared chicken breast, chicken and tarragon boudin, cauliflower emulsion and summer lettuce with bacon butter
- Oven baked plaice stuffed with crab and spinach, lemon purée, tempura courgette, chive and lemon butter
- Heritage tomato and Haytor cannelloni with lovage and black pepper pasta, tomato veloute and tomato crisps (V)

Summer Desserts

CHOOSE FROM:

- Elderflower and strawberry jelly, strawberry and white chocolate set custard, roasted strawberry and an elderflower foam
- Single origin chocolate mousse, dehydrated chocolate mousse, blackcurrant gel, compressed apple and apple crisps
- Caramel and hazelnut Sasher torte, candied hazelnuts, raspberry purée and Tonka bean cream
- Eton Mess: Platters of vanilla meringues, roasted white chocolate meringues, raspberry and rose water meringues, fresh summer berries, edible flowers and clotted cream
- De-constructed carrot cake: Carrot sponge, ginger cream cheese, carrot gel, walnuts, ginger snap



DAYTIME

Pickle Shack

GOLD - 3 Course Wedding Breakfast (inc. tea & coffee) (Choose from the season relevant to your wedding date)

Autumn Starters

CHOOSE FROM:

- Whipped duck liver pâté, confit duck bon bon, glazed chestnut, sour apple purée, rye and chestnut crumb
- Home cured bresaola, pickled shiitake mushroom, salt baked parsnip emulsion and pumpkin seed toast
- Creamed goats cheese, confit shallot, dressed endive, puffed quinoa crumb and truffle honey (V)
- Torched megrim, saffron and carrot escabeshe, pickled carrot dust and shaved celery
- Ballotine of local game, marinated puy lentils, salted walnuts and fig crisps with a Douglas Fir salad cream

Autumn Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Seared sirloin of beef, crispy beef shin, pumpkin purée, onion and thyme powder and a beef bone reduction
- Roasted lamb rump, lamb shoulder roll, black olive crumb, tomato jam and lamb cooking juices
- Pan seared chicken breast, chicken and tarragon boudin, parsnip and squash purée with chicken and squash reduction
- Butter poached pollock and crispy fish cake, lemon purée and a salad of micro leaves
- Baked Roman gnocchi, milk poached salsify, vintage cheddar with lemon and parsley (V)

Autumn Desserts

CHOOSE FROM:

- Plum and honey jelly, roasted plums, white chocolate crumb and plum gel
- Single origin chocolate mousse, dehydrated chocolate mousse, beetroot gel, compressed apple and beetroot crisps
- Caramel and hazelnut Sasher torte, candied hazelnuts, pear purée and Tonka bean cream
- Duck egg custard tart, nutmeg pastry, apple purée and roasted apple
- De-constructed carrot cake: Carrot sponge, ginger cream cheese, carrot gel, walnuts, ginger snap

Winter Starters

CHOOSE FROM:

- Whipped smoked venison liver pâté, tastes and textures of forest mushrooms and herbs
- Home cured bresaola, pumpkin seed toast, pickled shiitake mushroom and salt baked parsnip emulsion
- Creamed goats cheese, confit shallot, dressed endive, puffed quinoa crumb and truffle honey
- Torched megrim, saffron and carrot escabeshe, pickled carrot dust and shaved celery
- Ballotine of local game, marinated puy lentils, salted walnuts and fig crisps with a Douglas Fir salad cream

Winter Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Seared sirloin of beef, crispy beef shin, pumpkin purée, onion and thyme powder and a beef bone reduction
- Roasted lamb rump, lamb shoulder roll, black olive crumb, tomato jam and lamb cooking juices
- Pan seared chicken breast, chicken and tarragon boudin, parsnip and squash purée with chicken and squash reduction
- Butter poached pollock and crispy fish cake, lemon purée and a salad of micro leaves
- Baked Roman gnocchi, milk poached salsify, vintage cheddar with lemon and parsley (V)

Winter Desserts

CHOOSE FROM:

- Plum and honey jelly, roasted plums, white chocolate crumb and plum gel
- Single origin chocolate mousse, dehydrated chocolate mousse, beetroot gel, compressed apple and beetroot crisps
- Caramel and hazelnut Sasher torte, candied hazelnuts, pear purée and Tonka bean cream
- Duck egg custard tart, nutmeg pastry, apple purée and roasted apple
- De-constructed carrot cake: Carrot sponge, ginger cream cheese, carrot gel, walnuts, ginger snap



EVENING

Pickle Shack

GOLD

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

CHOOSE FROM:

- Spice and honey glazed chicken wings with smoked macaroni cheese
- Ploughman's picnic featuring local cheese, roast ham, fresh baked bread, pickled eggs, dressed salad leaves and piccalilli
- Freshly baked homemade pasties with our house pickle'mix
- Slow cooked beef stuffed inside a freshly baked croissant with beer and beetroot ketchup and spring green slaw

ADDITIONAL EVENING GUESTS (+£12.00 PER PERSON)

