

CANAPÉS

Pickle Shack

SILVER

Select 3 canapés of your choice. Your guests will receive 2 of each type of canapés, therefore 6 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
- Confit lamb belly, crushed broad bean and pickled red onion
- Pressed beef shin, carrot ketchup, beer cooked onion
- Popcorn chicken with sage and onion vinegar
- 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, piccalilli, crackling crumb
- Pollock brandade, seaweed cracker, pickled mustard and caper
- Confit lamb belly, crushed broad bean and pickled red onion
- Pressed beef shin, carrot ketchup, beer cooked onion
- Nose to tail rabbit ballotine, asparagus gel, puffed grains
- Popcorn chicken with sage and onion vinegar
- Truffled camembert and lemon thyme arancini (V)

AUTUMN

- Chicken liver cream, puffed tapioca cracker, 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
- 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)

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



DAYTIME

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

Spring Starters

CHOOSE FROM:

- Pork shoulder croquette, chorizo jam, beetroot gel and baby leaves
- Wild garlic and potato soup with buttermilk foam and puffed potato, served with fresh baked bread (V)
- Beef rillette, music bread, cornichons, radish and smoked carrot
- Roasted beetroot salad, truffle honey, fresh labneh and sumac dukkah (V)
- Smoked mackerel pâté, turmeric pickled cauliflower, roasted cauliflower purée, dill oil and dill snow

Spring Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Rolled blade of beef, carrot purée, chargrilled leek and allium flowers with a red wine reduction
- Chicken thigh stuffed with bacon and sage, wild garlic and broad beans with a chicken stock reduction
- Potato and nettle gnocchi, charred asparagus and spring onion with Haytor cheese cream (V)
- Spring lamb shoulder, marjoram crushed peas, pea purée and pea shoots with a marjoram and lamb jus
- Roasted pollock, wilted spring onions, tartar sauce, baby herb salad and crispy potato

Spring Desserts

CHOOSE FROM:

- Honey and pear panna cotta, roasted pear, apple brandy snap
- Roasted rhubarb, vanilla yoghurt terrine, rhubarb and orange blossom syrup, shortbread crumb
- Apple pie moonshine jelly, caramelised apple, cinnamon custard, sponge and pumpkin seed crunch
- Dark chocolate cremeux, toasted granola crumb, beetroot and hibiscus gel, crunchy chocolate

Summer Starters

CHOOSE FROM:

- Pork shoulder croquette, chorizo jam, beetroot gel and baby leaves
- Heritage tomato salad, fresh labneh, sumac dukkah and basil
- Chilled pea veloute, brown crab mascarpone, fresh mint and pea shoots
- Confit chicken and rabbit rillette, tomato chutney, rye crisps, cornichons and radishes
- Blowtorched mackerel, pickled cauliflower, cauliflower purée and fresh gooseberries

Summer Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Rolled glazed beef brisket, buttered carrot, smoked carrot syrup, baby coriander
- Cured pork belly, crackling, roasted fennel and wild apple ketchup
- Roasted pollock in chive butter, heritage tomato ragu, baby leaves and chive oil
- Pan seared potato and marjoram gnocchi, peas, spring onions with Haytor cheese cream (V)

Summer Desserts

CHOOSE FROM:

- Gooseberry custard tartlet, lemon verbena curd, steeped gooseberries and crumbled meringue
- Potted strawberry panna cotta, strawberries and lemonbalm, confit lemon and salted oat crunch
- Eton Mess: Platters of vanilla meringues, roasted white chocolate meringues, raspberry and rose water meringues, fresh summer berries, edible flowers and clotted cream
- Blackcurrant and elderflower jelly, elderflower custard, toasted poppy seed tuille



DAYTIME

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

Autumn Starters

CHOOSE FROM:

- Pig cheek croquette, chorizo jam, beetroot gel and baby leaves
- Beef shin and beetroot terrine, vodka and apple purée, pickled beetroot and pumpernickel crumb
- Heritage tomato salad, fresh labneh, sumac dukkah and crispy yoghurt (V)
- Blowtorched silver mullet, pickled cauliflower and gooseberries
- Pumpkin soup, ricotta, sage and chilli, served with fresh baked bread (V)

Autumn Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Wild mushroom and ewe's cheddar Pithivier, spinach, onion milk and puffed quinoa (V)
- Pressed feather of beef, smoked onion and mushroom purée
- Roasted pheasant breast, creamed cabbage and confit leg and pickled walnut ketchup
- Roasted pollock, heritage tomato ragu, baby leaves and chive oil
- Rolled pork shoulder, crackling, sweetcorn, red haricot bean with bacon and sage

Autumn Desserts

CHOOSE FROM:

- Potted honey panna cotta, apricot and lavender jam and salted oat crunch
- Dark chocolate cremeux, chestnut cake, roasted plum and cacao tuille
- Blackberry financier, juniper sugar, star anise chantilly and an almond crunch
- Exeter whisky jelly, oat crumble, compote of apple and raspberry and lemon cream (V)

Winter Starters

CHOOSE FROM:

- Pig cheek croquette, chorizo jam, beetroot gel and baby leaves
- Venison rilette, cornichons, rye crisps, pickled celeriac and smoked beetroot
- Roasted carrot soup, smoked garlic oil and baby celery leaves, with fresh baked bread (V)
- Roasted beetroot salad, truffle honey, fresh labneh and sumac dukkah (V)
- Smoked trout pâté, horseradish, pickled turnips, baby leaves and knackerbrod

Winter Mains

CHOOSE FROM: (served with seasonal vegetables and potatoes)

- Pheasant breast, creamed cabbage with confit leg and pickled walnut ketchup
- Wild mushroom and ewe's cheddar Pithivier, spinach, onion milk and puffed quinoa (V)
- Pressed and slow cooked lamb shoulder, mint oil and creamed celeriac
- Chestnut and thyme stuffed chicken thigh, roasted parsnip and parsnip purée
- Seared whiting, rainbow chard, carrot and saffron escabeche

Winter Desserts

CHOOSE FROM:

- Apple pie moonshine jelly, caramelised apple, cinnamon custard, sponge and pumpkin seed crunch
- Potted honey panna cotta, roasted plums and salted oat crunch
- Dark chocolate cremeux, chestnut cake, roasted apple and cacao tuille
- Port poached pear, clementine gel, salted sunflower seed brittle and port syrup



EVENING

Pickle Shack

SILVER

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)
- 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

ADDITIONAL EVENING GUESTS (+£10.00 PER PERSON)

