



WEDDING FEAST

Small Dishes

Small dishes are a great way to enjoy your wedding breakfast, a selection of dishes served to each table for your guests to feast on.

This isn't one course, it's a feast over the 3 courses bringing out a selection like a taster menu.

We have different sections of our little dish menu, we ask that you choose the recommended amounts from each sections.

Grazing

(Recommend Choosing 2 or 3)

Warm Sourdough served with Welsh salted butter.
Nocellara olives.
Smoked hummus wood fired pittas.
Pig sticks with sticky toffee apple dip.
Rosemary & parmesan focaccia.
Spiced nuts with chilli oil.
Hand smashed Guacamole with beetroot tortillas

Meat

(Recommend Choosing 3 or 4)

Pulled beef croquettes, horseradish & truffle aioli.
Spit roasted chicken, chorizo, roast tomato, orzo.
Sticky pulled pork Bao buns, asian slaw, coriander pesto.
Moroccan lamb skewers, Rose petal yoghurt.
Korean fried chicken, sweet chilli sauce.
Homemade mini pulled chicken & asparagus pies.
Homemade mini beef & Tiny rebel ale pie.
Rare roasted duck breast, caramelised hazelnuts, cherry.
Crispy belly pork, cola & bourbon glaze.

Fish

(Recommend Choosing 2 or 3)

Crispy squid rings, lemon & seaweed mayonnaise.
BBQ maple glazed salmon lollipops, Smoky dip.
Mini Craft ale battered Cod loin, pea puree & tartar.
Garlic & parsley buttered king prawns.
Torched mackerel, apple & potato salad.
Crab & spring onion potato cakes, sweet curry sauce.
Seared scallops, cockle popcorn, samphire. (+ £1 sup)
Whole poached lobster salad. (+ £5 sup)

Vegetarian & Vegan

(Recommend Choosing 2 or 3)

Truffled cheese arancini with smoked paprika dip. (v)
Bang bang cauliflower with piri piri pesto. (ve)
Pulled jackfruit bao buns, asian slaw, coriander pesto. (ve)
Polenta, field mushrooms, chunky veg, mint dressing. (ve)
Halloumi sliders, sweet chilli dip, brioche bun. (v)
Smoked lentil & squash pie. (v)

Sides

(Recommend Choosing 2 or 3)

Triple cooked chips.
Skin on fries.
Dirty fries (pulled beef & smoky cheese)
Roasted new potatoes, caramelised onions, heaps of parsley.
Herb dressed vegetables, lemon oil.
Polenta chips
Buttery herb mashed potato
Quinoa, cucumber, roasted pepper & spinach salad.
Smashed pea, feta & chilli salad.
Potato gratin.

Desserts

(Recommend Choosing 2 or 3)

Goopy chocolate brownie.
Lemon meringue pie.
Strawberry curd & white chocolate cheesecake, biscoffee base.
Hazelnut & salted caramel choux buns.
Mini creme brûlée, ginger shortbread.
Orange & rosemary posset
Rum soaked pineapple cake with coconut cream.
Warm doughnuts and chocolate sauce.

12 Dishes - 50.00

14 Dishes - 57.50

16 Dishes - 65.00