



## **Wedding Platter Style**

### **Canapes**

*Select four options*

*We recommend two from the cold section and two from the hot section for a balanced offering*

### **Cold Canapes**

Whipped feta, candied beetroot, brioche

Cured tuna, avocado, pickled red onion, crispbread

Duck breast, preserved lemon, date, lavosh

Snapper ceviche, lime, coriander, chilli, charcoal cracker

Daily selection of bruschetta's

Seared venison, date puree, juniper salt

Clevedon Coast Oysters, natural & merlot mignonette

### **Hot Canapes**

Buttermilk popcorn chicken, chipotle aioli

Confit pork, salted apple caramel, crackling

Deep fried gordal olives, chorizo, ricotta, garlic

Beef cheek croquettes, mushroom aioli

Vintage gouda churros, red pepper romesco

Smoked Kahawai beignets, pickle mayo

## **Platter Style Menu**

*Caraway & fennel seed bread rolls with black garlic butter*

### **Mains**

*Select two options from the below:*

Black rub Savannah eye fillet, rosa pepper  
crust, puttanesca sauce, shiraz jus

Slow braised Coastal lamb shoulder,  
spiced date, pomegranate, pinenut, mint

Free range butterflied chicken,  
tarragon salsa verde, chicken jus

Line caught market fish,  
sauce vierge, butter sauce

Hot smoked king salmon,  
burnt orange dressing, chives

*Served with:*

Roasted carrots, Tunisian reduction, saffron buffalo curd, toasted granola

Roasted new potatoes, black garlic, tarragon, dill, chives

Cos lettuce, radicchio, witloof, feta vinaigrette

### **Dessert:**

Your wedding cake served with petit fours *or* a cheeseboard, accompanied by tea and coffee

*Dietary Requirements will be individually catered for please advise in advance*

*Menus are seasonal and subject to change*