

THREE COURSE PLATED WEDDING



Canapés

A Turkish cheese pastry, turmeric, fresh herbs (v) (w)

Salted cod brandade, fried bread, boiled quail's egg

Cream cheese pastry, cumin spiced lamb, tamarind labne

Tartlet, crème fraiche, pickled fig, prosciutto (gf)

Sandwich, lemon, basil, black pepper cream cheese (v)

Entree

Roasted salted chicken, fresh season asparagus, green herb mayo, soft herbs, pistachios, crispy ciabatta crumb

Main

Aged Canterbury beef fillet, porcini cream, potato dauphinois, warm mushroom speck salad, green beans, jus

Dessert

J.Friend & Co honey mousse souffle, hazelnut praline, pear sorbet, dark chocolate

Tea and coffee