

# WEDDING PACKAGE MENUS

**KING'S OFFERS SEASONALLY CHANGING MENUS THAT ARE DESIGNED WITH A VARIETY OF INGREDIENTS WHILST SUPPORTING LOCAL BUSINESSES & THEIR PRODUCTS.**

**OUR MENUS ARE KEPT AS CURRENT AS POSSIBLE, AS WE LIKE TO SOURCE AND SHOWCASE THE MOST SEASONAL PRODUCE FROM OUR SUPPLIERS, OCCASIONALLY ITEMS MAY CHANGE.**

## CANAPÉS

### FISH

#### *Cold*

Tiger prawn, mango, sweet chilli & passion fruit  
 Gin & tonic salmon, lemon, cucumber & blinis  
 Smoked halibut, pickled ginger, sesame & daikon  
 Arbroath smokie, toast, citrus & fennel

#### *Hot*

Lobster bisque, basil, parmesan & cucumber  
 Mackerel beignet, wasabi, soy & shiso  
 Crab cake, black sesame, coconut & coriander  
 Monkfish, peas, bacon & red wine

### MEAT

#### *Cold*

Tea smoked duck, pear, brioche & pistachio  
 Venison, blackberry, chocolate, chicory  
 Potted chicken, sourdough, chicken skin & egg yolk  
 Roasted chorizo, red peppers, basil & aioli

#### *Hot*

Hay baked lamb, peas, wild mushrooms & mint oil  
 Local partridge, barley, creamed corn & parsley  
 Pulled beef cheek, black treacle, horseradish & celeriac  
 Double strength chicken veloute, tarragon,  
 thyme & truffle

### VEGETARIAN

#### *Cold*

Baba ganoush, garlic, olive & thyme  
 Pickled carrot, sushi rice, soy pearls & red pepper  
 Chilled lettuce soup shot, crispy soya, tomato & pesto  
 Goats cheese, balsamic, beetroot & hazelnut

#### *Hot*

Edamame & cashew soup, toasted yeast, tofu & nori  
 Crispy polenta, red pepper, pine nuts & courgette  
 Steamed vegetable dumpling, spring onion,  
 pickled plum & red cress  
 Truffle mac & cheese, slow roasted tomatoes,  
 truffle cream, "Black Arts" vegan cheese

### DESSERTS

Brown sugar tartlets, lemon pearls

Choux au craquelin strawberry crème patisserie,  
 Pink champagne syllabub

Milk chocolate fudge, salted whipped caramel,  
 bitter chocolate shavings  
 Vanilla madeleine, blueberry chantilly, milk jelly

Chocolate mud cake, coffee mascarpone, crispy figs  
 Raspberry pavlova, berry cream, gin gel & fresh berries

## STARTERS

### FISH

Sea bream, native crab, fennel, chive, aubergine, tahini

West Country octopus, lemon, saffron, young leaves, red wine dressing

Brown and Forrest hot smoked salmon, warm crumpet, orange, watercress, crème fraiche, dill

### MEAT

Pork shoulder croquette, asparagus, broad bean, radish, pineapple, thyme

Seared and marinated fillet of beef, parmesan, cured egg, truffle cream, pickled mushrooms, purple potatoes

Lavender smoked duck, peach, fennel, honey, butter lettuce, Minus8 vinegar

### VEGETARIAN

Chive and spinach panna cotta, pickled young vegetables, cashew crisp, chive oil

Whipped feta, red pepper, olive, cucumber, red onion, sultana

British asparagus, crunchy quinoa, potato soufflé, citrus dressing

## MAIN COURSES

### FISH

Sea bass, white beans, romanescos, asparagus, dulce & caper butter sauce

Chalk stream trout, Jersey Royals, samphire, courgettes, confit tomatoes dressing

Roasted cod, grilled artichokes, parmesan and thyme gnocchi, baby gem, black garlic

### MEAT

New season lamb, wild mushrooms, wild garlic, sprouting broccoli, barley risotto

Guinea fowl, peas, baby onions, potato terrine, heritage carrot, kale, tarragon

Soy braised shoulder of beef, red pepper, dauphinoise chips, baby gem, king oyster mushroom, braising liquor sauce

Radwinter venison, sweet potato, beetroot, kale, pomegranate

### VEGETARIAN

Courgette cannelloni, aubergine, red pepper, soy curd, pickled vegetables

Chickpea beignets, pulled oats, cucumber yoghurt, courgettes, tomato & onion seed salsa

Harissa paneer, lentils, roasted cauliflower, puffed wheat, coconut tzatziki, beetroot

## DESSERTS

Lemon scented yoghurt iced parfait, strawberry & English sparkling white wine consommé,  
bitter chocolate sponge, compressed summer berry compote

Pineapple frozen soufflé, candied coconut crunch, Malibu gel, pineapple & lime pâté de fruits

Cardamom roasted apricots, orange & poppy seed sponge, rosewater mascarpone,  
sunflower seed granola, English honey syrup

Dark chocolate espresso cup, mocha mousse, coffee fudge, Baileys gel, evaporated milk jelly,  
crispy milk foam

Vanilla panna cotta, strawberry salsa, chocolate soil, toasted Italian meringue, minted lemon sorbet

Rhubarb tart, florentine crumb, chervil poached blueberries, black pepper ice cream, Scrumpy Jack gel

## CHEESE BOARDS – ADDITIONAL CHARGES APPLY

Full portion

Half portion

To include assorted biscuits, farmhouse bread, quince, grapes, crispbreads

## ADDITIONAL ITEMS – ADDITIONAL CHARGES APPLY

Marinated olives & toasted almonds

Homemade chocolates, glazed petit fours

Tea, coffee & College mint chocolates