

Wedding
Sharing Feast
2026

".....friends and family around a table laden with seasonal rustic tasty dishes for passing, sharing and of course eating....."

torched peach rocket goats cheese pickled shallots (gf) (v)
baked filo pastry feta honey (v)
charcuterie platter walnuts parmesan date fig dressing (gf)
tomato cucumber green pepper sweetcorn red onion (gf) (v)
butter drizzled herb flatbreads (v)
hummus (seasonal) (gf) (v)
king prawns smoked mackerel pate (gf)

boned chicken thigh parmesan lemon cream (gf)
vegetable kebab & pachadi (gf) (v)
tandoori glazed salmon side charred baby tomatoes (gf)
roast turmeric sea salt potatoes (gf) (v)
mushroom butter curry (gf) (v)
coconut lime coriander rice (v)

Dessert nibbles board

£49.50 per person

Price based on a minimum of 70 persons

Inclusions

Sharing menu as above, chef labour, if required buffet staging with hessian crates fairy lights, candles, foliage, clothes, platters, bowls, chafing dishes, sharing serving equipment or can be served at guest table family style

Exclusions

Glassware, linen, napkins, name places, initial guest layup, table decorations, floral arrangements kitchen equipment, catering tent electrics (if required), tables, chairs, bar work, travel mileage, crockery, cutlery, serving team, rubbish disposal

(gf) – gluten free: (v) – vegetarian: (vg)- vegan: (df)- dairy free