

Wedding Menu 2026

Canapés Selection

Please choose four options

Sticky beef tartlet with aioli and truffle

Chicken Milanese bites with n'duja cream

Crispy pork belly skewers with salsa verde

Bacon wrapped sausage skewer with balsamic glaze

Skewered bavette steak with salsa verde

Skewered chicken, prosciutto crudo and roasted garlic pureé

Crispbread topped with smoked salmon, caviar and horseradish cream (PE)

Toasted sourdough, grated tomato, Cantabrian anchovy fillet & chive (PE)

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Wild mushroom tartlet with dolcelatte cream (V)

Balsamic onion tartlet with whipped goat's cheese (V)

Endive cups, dolcelatte, pear and hazelnut (V)

Datterini tomato and basil crostini (VE)

Tartlet with semi-dried tomato, basil pesto and whipped ricotta

Taleggio cheese toastie with balsamic onion chutney (V)

Datterini tomato, bocconcini skewers with basil pesto (V)

**Any of our vegetarian canapés can be adapted to be fully vegan*

Spring/Summer 2026 Menu

Primi Course

Please choose one + dietary option

Bruschetta toasted garlic sourdough, datterini tomato, basil oil, burrata (V)

Beef Tartare diced fillet of beef, capers, shallot, tabasco and Burford brown egg yolk

Cured Salmon Fillet pickled shallots, capers, caviar and crisp bread (PE)

Wild Mushroom Parfait garlic sourdough toast and truffle (V)

English Asparagus whole burrata, truffle butter, Italian hard cheese (V)

Any pasta dish available as a starter course * +£2pp

OR

Antipasti Selection – Sharing style

Please choose one

Antipasti Tradizionale Selection of cured Cobblelane coppa ham, fennel and garlic salami, spicy soppressata salami, mortadella, bocconcini, wild rocket, mixed marinated olives & semi-dried tomatoes

Antipasti Vegetariano – Selection of grilled aubergine, grilled courgette, roasted peppers, semi-dried Italian tomatoes, bocconcini mozzarella, wild rocket & mixed marinated olives

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Baskets for the table of rosemary and olive oil focaccia with maldon salt

Secondi Course – Pasta Fresca

Please choose one + dietary option

Beef Ragu Slow cooked beef shin ragú with red wine and rosemary

Amatriciana Crispy pancetta with Italian tomato and pecorino Romano

Pesto Trapanese Datterini tomato, almond, Italian hard cheese, basil (V)

N'duja Ragu with Cobblelane n'duja, tomato and whole burrata

Wild Seasonal Mushrooms Garlic, truffle butter emulsion, parsley (V or VE)

Roasted Shallot Aged balsamic, radicchio, pine nuts, dolcelatte (V or VE)

Datterini Tomato Garlic, fresh basil and garlic pangrattato (VE)

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Grilled Lobster Spaghetti – Feasting Style Only*

Fresh spaghetti, garlic butter, datterini tomato, garlic and parsley

**£18pp surcharge + VAT per person*

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Additional Sharing Sides + £5.95pp +VAT

Mixed Italian bread basket (V)

Grilled courgettes with mozzarella di buffala, chilli and EVOO (V)

Heritage rainbow tomato and basil salad with EVOO (VE)

Wild rocket and shaved cheese salad with balsamic dressing (V)

Baby gem, parmigiano reggiano, Burford Brown Caesar dressing (PE)

Secondi Course – Grigliata

Please choose one

(All served feasting style for the table)

Porchetta Slow roasted rolled belly of West Sussex pork stuffed with fennel, herbs & garlic

Rolled Lamb Saddle roasted with rosemary and garlic

Whole Roast Chicken with spicy n'duja marinade, topped with gremolata

Rib of Beef with charred shallot topped with sticky beef and pangrattato, served with a balsamic and red wine sauce* (surcharge of +£12pp +VAT)

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Roasted Cauliflower roasted red pepper and chilli marinade, fresh basil pesto (VE)

Roasted Celeriac truffle butter, wild mushroom, salsa verde, hazelnut (V or VE)

Grilled Aubergine mozzarella di buffala, tomato sauce, basil, panko breadcrumbs (V or VE)

Grilled Courgette EVOO, fresh chilli, mozzarella di buffala (V or VE)

All served with garlic and rosemary roasted new potatoes, wilted mixed seasonal greens and roast chicken and garlic gravy (Meat options only)*

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Dolci Course

Please choose one

Roasted Rhubarb whipped mascarpone, amaretti biscuit and pistachio

Elderflower St Germain marinated strawberries, fresh basil, flowers (VE)

Roasted Peach pecan granola crumble, caramel sauce, cream

Dark Chocolate Mousse cream, maldon salt, hazelnut