



URBAN WEDDING COLLECTION

EST. 2014



CELEBRATE YOUR FOREVER



CANAPÉ MENU

CHOOSE A SELECTION | 3 FOR £12PP, OR 5 FOR £20PP

MEAT & FISH

Yorkshire pudding, rare roast beef, horseradish

Chicken liver parfait, red onion jam, crostini

Prosciutto, tapenade, aged parmesan

Crab, chilli, coriander en croûte

Chive blini, oak smoked Scottish salmon, crème fraîche, keta caviar

Slow-cooked herb-fed chicken wrapped in prosciutto di Parma, tarragon aioli

Braised beef mini bun, truffle mayo, hot relish

Native lobster roll, avocado cream, iceberg lettuce

Pork belly, bacon jam, crackling powder

Yellow fin Tuna tartare, spiced mango salsa, iceberg lettuce, corn taco

VEGAN / VEGETARIAN

Pumpkin & sage arancini (vg)

Heritage beetroot tartare, capers, horseradish (vg)

Spinach & ricotta tartlet, parmesan crisp (v)

Sun blushed tomato & goat's cheese mousse vol-au-vant (v)

Tomato tart, basil pesto (v)

Honey roasted vegetable tartlet (v)



WEDDING MENU

£65 PER PERSON

STARTERS

Montgomery cheddar, gruyere & leek tart, bitter leaf salad,
mustard dressing (v)

Chicken liver parfait, toasted sourdough, fig chutney, crispy chicken skin
Heritage tomato & black olive bruschetta, whipped vegan cream cheese (vg)

Citrus cured salmon, pickled cucumber, apple salad,
pumpernickel croutons

MAINS

Sea bass fillet, roasted fennel, new potatoes, sauce vierge

Corn fed chicken breast, truffled leeks, potato fondant, kale
& wild mushroom sauce

Slow cooked blade of beef, creamy mash, roasted carrot, bourguignon sauce

Beetroot & pinenut wellington, pea, leek & savoy cabbage,
mushroom gravy (vg)

DESSERTS

Raspberry cheesecake, coulis & fresh seasonal fruit

Chocolate torte, citrus crème fraîche

Apple tart tatin, clotted cream, salted caramel

Selection of sorbets (vg)

BREAD & OLIVES 5.5

Served with oil, butter & balsamic vinegar



WEDDING MENU

£75 PER PERSON

STARTERS

Yellow fin tuna carpaccio, avocado cream, rainbow radish,
Aleppo chilli, yuzu dressing

Chargrilled vegetables, lentils, almonds, medjool dates (vg)

Smoked chicken, parma ham & pistachio terrine, parsley,
cornichon salad, chutney, sourdough

Ragstone goat's cheese, beetroot, pear & chicory salad (v)

MAINS

Roasted cod loin, courgette, mussel, crayfish, potato & lobster bisque

Rump of lamb, potato gratin, cavolo nero, red currant reduction, salsa verde

Corn fed chicken breast, creamy mash, Swiss chard, girolle
& tarragon sauce

Wild mushrooms, gnocchi, leek, roasted squash,
spinach & salsa verde (vg)

DESSERTS

Raspberry Millefeuille

Chocolate fondant, vanilla ice cream, honeycomb

Tiramisu

Selection of sorbets (vg)

BREAD & OLIVES 5.5

Served with oil, butter & balsamic vinegar



SHARING MENU

£70 PER PERSON. THIS IS A FAMILY STYLE SHARING FEAST
THAT CAN BE SHARED FOR UP TO 8 PEOPLE

MEZZE BOARD

Harissa houmous, baba ganoush, grilled aubergine, peppers,
artichokes, balsamic onions, butternut squash arancini & salsa verde (v)

MAINS

PLEASE CHOOSE UP TO 2 MAINS

Beef bourguignon, red wine braised beef, pancetta, carrots, silver skin onions

Herb-fed chicken casserole, bacon, mushroom, white wine cream sauce

Fish pie - salmon, smoked haddock, prawn, parsley sauce

Spiced chickpea, roasted pepper & spinach curry, coconut yoghurt (vg)

SIDES

PLEASE CHOOSE UP TO 3 OPTIONS

Creamy mashed potato (v) | Maple-glazed roasted roots (vg)

Wilted mixed greens (vg) | Rosemary & garlic new potato (vg)

Steamed jasmine rice (vg)

Ratatouille: courgette, aubergine, peppers & tomato (v)

DESSERTS

PLEASE CHOOSE UP TO 3 ITEMS
FROM THE SET MENUS

Full allergen menu available. We cannot guarantee the absence of traces of nuts
or other allergens due to not having separate allergen preparation areas



KIDS MENU

£15 PER CHILD, 12 YEARS & UNDER

MAINS

Haddock goujons & fries

Chicken goujons & fries

Kids burger & fries

Penne pasta, tomato sauce, parmesan

DESSERT

Ice cream or sorbet scoop

SUPPLIER MENU

£25 PER PERSON

MAIN

One main course portion from your chosen menu for the day

Full allergen menu available. We cannot guarantee the absence of traces of nuts
or other allergens due to not having separate allergen preparation areas



EVENING BUFFET

MINIMUM ORDER OF TEN PORTIONS PER ITEM REQUIRED.
ALL BELOW ITEMS ARE £7 PER PORTION

Cumberland sausage roll, mustard mayo

Crispy chicken, BBQ sauce

Tempura prawns, chipotle mayo

Spiced lamb koftas, minted yoghurt

Haddock goujons, tartare sauce

Spinach & ricotta roll, tomato sauce (v)

Deep fried halloumi, lemon mayo (v)

Hummus & flatbread (vg)

Bacon bap with ketchup or brown sauce

Sausage bap with ketchup or brown sauce