



Woodfired Weddings

Sample menu – Menu one, 3 courses – £85pp

Nibbles

Smoked feta, olive tapenade, sesame and honey dressing on crisp bread. **V**
Cornish mussels cooked over the coals, burnt tomato, caper and parsley butter.
Beef carpaccio, horseradish, ajo blanco, soft herbs.

Starter

Flatbreads from the fire, coal roasted carrot hummus, herb oil and dukkah. **V**

Main

Whole smoked chicken, chicken fat mayonnaise, crispy onion gremolata and pickled chillies.
Whole smoked cauliflower, tahina, crispy onion gremolata and pickled chillies. **V**
Warm Cornish potatoes, salsa verde and salted lemon.
Charred hispi cabbage, fennel tops, herbs and spiced pumpkin seeds.
Tomato salad, pink onions and soft herbs.

Pudding

Panettone tiramisu.

Price includes service, cutlery, and crockery (per person): starter plate, mains plate, dessert plate, side plate. Starter fork, starter knife, mains fork, mains knife, dessert fork, dessert spoon. Quality linen feel disposable napkin.
Water jug, butter dish, salt/pepper pots.

Please note:

This is a sample menu from April 2026. Menus will vary by season and availability. Please contact the caterer for their latest menu.