



Woodfired Weddings

Sample menu – Menu two, 2 courses – £83pp

Nibbles

Day boat ceviche, blood orange and pickled chilli.
Smoked mozzarella, jammy tomatoes, crispy tostada and green oil. **V**
Smoked chicken taco, charred pepper and harissa salsa with pink onions.

Main

Low and slow beef chuck, rested in balsamic and butter, mint and pomegranate pickles.
Charred carrots, drunk raisin, olive oil and lemon. **V**
Fregola, cucumber, spring onion and zhug.
Gem hearts, radish, pickled carrot and creamy tahini.
Flatbreads from the fire with dukkah.

Pudding

Splat sundae - lemon ice cream, lemon polenta cake, honey cream, poppy seed and sesame brittle.

Price includes service, cutlery, and crockery (per person): mains plate, dessert plate, side plate. 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.