



Wedding catering

Sharing starter boards – from £8 per head

Served on wooden boards to tables (we suggest one board per 6 guests)

Bespoke menus on request – price on negotiation

Special dietary requirements catered for, please ask for details

Summer Picnic

Smoked Devon mackerel; smoked salmon/trout; mixed artisan breads & grissini; preserved seasonal vegetables & pickles; marinated olives; Devon & continental charcuterie; butterbean hummus with sumac; edible flowers and summer herbs

Middle eastern mezze

Root vegetable & za'atar fritters with spiced yoghurt; beetroot yoghurt with goats cheese & date syrup; cranberry & sumac crackers; roasted squash with tahini & sesame; pickled turnips, chillies & peppers; tabbouleh lettuce cups; chicken kebabs with pomegranate molasses; harissa & lemon marinated olives

Mekong mezze

Thai sweetcorn cakes, sweet chilli sauce; Cambodian smoked fish dip, fresh crudité, five spice croutons; aubergine, mushroom & tamarind dip, fresh crudité, five spice croutons; Spicy beef lettuce cups; Coriander & ginger fishcakes, chilli nam pla dressing

Pintxos Platter

Portuguese salt cod fritters; mackerel escabeche; smoked paprika & lemon marinated olives; chorizo, serrano & jamon iberico; ham & cheese and/or mushroom croquetas; tortilla al horno; romesco dip; heritage tomato & garlic tostada