



## **SAMPLE SUMMER WEDDING MENU**

### **Starters**

Pea, mint and broad beans on polenta cracker (gf & vegan)

Candied beetroot, apple puree, walnut (gf & vegan)

Spinach & saffron arancini (vegetarian)

### **Mains**

Slow cooked Daphne's lamb shawarma with pomegranate & bulgar wheat  
or

Broad bean falafels on hummus with a cucumber salad (gf & vegan)

### **with**

Jersey Royal potatoes with lemon & mint dressing (gf & vegan)

Heritage tomato, shallots, capers, parsley & mint (gf & vegan)

Mixed bean salad, feta & preserved lemon (gf & vegetarian)

Pickled mixed vegetables (gf & vegan)

### **sauces**

Chilli sauce (gf & vegan)

Tzatziki (gf & vegetarian)

## **Dessert**

Chocolate brownies (gf available)

Rhubarb & custard panna cotta