

Kent Wedding

Chef Nicci Gurr

".. An informal summer garden party with a rolling day/night buffet using local Kent ingredients.."

Approximately £40 a head (based on 100 people. Not including VAT)

August 2011



Home Gurr'own
Cranbrook, Kent,
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A classic cream tea

Butter scones

All butter scones, with and without dried fruit served with Cornish clotted cream, cherry and elderflower jam, and lavender butter.

Homemade lemonade with a elderflower twist

Vanilla rum based local strawberry daiquiri, served in tea pots

Hand Raised Pies

A medley of pork pies, hand-raised using local free range Gloucester old spot pork. All enveloped in a Kent Biddenden cider and elderberry jelly then served with several home made chutneys

Homemade Chutneys

Stilton and dried apricot
Seasonal Vegetable Chutney and Mature Cheddar

Scotched quails eggs

Beetroot and horseradish
Smoked salmon
Peppered lamb with mint

Rabbit pate

A coarse pate made with cider and prunes

Asparagus quiche

Whole meal based quiche, filled with our own char grilled asparagus, mature cheddar, double cream

Salads with edible flowers

Seasonal greens including chard, rocket, and baby spinach, topped and infused with cottage garden edible flowers.

British cheeseboard

A classic English cheeseboard of Sussex and Kent Cheeses

Olde Sussex mature cheddar,
Saint Giles
Boresisle a local camembert style,
Kent blue,
Stone gate goat's cheese,
Smoked Duddleswell
Lord London

Bread board

A variety of local artisan breads served with nasturtium butter including

Foccacia

German whole grain rye

Black Russian a dark loaf
Contains a soft moist crumb containing cocoa, coffee, and rye flour,

Cottage loaf
A classic white bread,

Pain au levain
Traditional naturally yeasted rustic French sourdough bread,

Country malt
A blend of three malts that provides texture, flavour and colour that has a slight sticky texture and a massive flavour

Kent Apple varieties

Boy can, old tart variety golden
Fulford gala sweet and red
Grand gala sweet eating green

Hog less Roast/carved buffet

Mussel Mountain

A mountain of Hastings mussels cooked in fresh herbs and its own juices,

Vegetable kebabs

Classic kebabs with seasonal baby vegetables including baby golden beets, courgettes, and halloumi, with a pesto dressing

A choice of chicken, lamb, and gammon

Which has been slowly baked in hay then ceremonially finished and carved alongside the buffet

Tomatoes in vodka

A medley of our own cherry, sungold, and baby plum tomatoes, in vodka, balsamic marinade and served with a peri-peri dipping salt.

Broad bean with lord of the hundred dressing

Freshly picked late broad beans, with a local sheep's cheese dressing,

Red cabbage and apple coleslaw

A salad of our own red cabbage, apples, onion, and sweet young carrots, mixed with a cider vinaigrette

Panzanella

A colourful blend of seasonal tomatoes, red onion, olives, basil and mozzarella, and Ciabatta bread

Bread board

A variety of local artisan breads rolls served with nasturtium butter

Chutneys

Red onion marmalade
Homemade green garlic mayonnaise
Blue cheese dressing
Glutney chutney

Desserts

Victoria sponge

(decorated in a 'teddy's style)

Croquenbouche

A classic tower of fresh cream profiteroles 'glued' together with a hard caramel, angel hair and lashings of chocolate sauce

Raspberry Pavlova with Elderflower Syrup

A soft meringue tower with fresh raspberries, an elderflower and raspberry syrup, garnished with elderflowers and mint.

Fresh fruit jellies

A terrine style jelly made with fresh fruit including lemon and lime, orange and strawberry

Chocolate Torte

A rich chocolate tart on a sweet short pastry

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