



KIN HOUSE

Feasting Menu 2023



REHEARSAL DINNER

All dishes are designed for sharing

Please choose one

Thyme and smoked salt rotisserie chicken, roasted garlic, caramelised lemon, potato crisps

Slow-cooked pork belly, pickled gooseberries, crispy sage, bay

Local grass-fed leg of lamb, artichoke, roscoff onions, rosemary

Whole roasted seabass, sea purslane, fennel, lemon butter

Wood-baked hispi cabbage, apricot, seaweed, black garlic salsa

Or pizzas from the wood oven

Classic margherita

British cured ham, wild mushroom, mozzarella, ricotta

Spicy salami, caramelised onion, chilli

Lemon ricotta, spinach, capers

SIDES

Please choose three

Crispy potatoes, caramelised onions, brie

Skin-on truffle fries

Old Winchester polenta

Heritage carrots, honey, thyme

Asparagus, Isle of Wight garlic, chilli

Brinkworth cheddar cauliflower cheese

Garden beans, pickled walnuts, black olive, chive

Heritage tomatoes, feta, orange oil, thyme

25-mile garden salad

Baby beets, honey, white balsamic, rosemary

Smoked celeriac wedges

Wiltshire truffle arancini

PUDDING

Please choose one, or three mini puddings

Macerated strawberries and smoked ricotta, almond cake, puffed wild rice

Deep-fried cherry pie, cinnamon sugar, vanilla custard

Chocolate mousse, honeycomb, banana, peanut brittle

Quince and manuka tartlet

Peach cobbler, clotted cream, thyme



WEDDING DAY

SNACKS & NIBBLES

Small plates to enjoy during your pre-wedding preparations, priced at £10.50pp

Please choose three

Traditional Scotch egg

Chorizo arancini

Maple-cured BLT brioche

Slow roasted pork belly, honey, fennel

Fennel and white pepper salami, Hartgrove coppa, Dorset chorizo picante

Fish fingers, rhubarb ketchup

Tempura mushrooms, herby mayo

Beetroot hummus, music bread

Rainbow radishes, herby crème fraîche

Pea, Pennard Ridge goat's cheese and mint crostini, thyme honey

CANAPÉS

Please choose six

Chicken, chorizo and corn bon bon, popped corn, borage

Confit duck and apple waffle, pickled pink ginger, cherry, crispy skin

Lamb skewer, hung yoghurt, za'atar

Fillet of beef, thyme butter confit potato, béarnaise

Sticky pork belly skewer, pickled cucumber, crispy onions

Trout tartare, cucumber, crème fraiche

Salt and pepper squid, mango and lime dip

Curried monkfish, coriander, nigella crème fraiche

Goat's cheese and shallot tatin, tomato chutney, lemon thyme

Ricotta and peach mini cone, rosemary, toasted almond

Tempura viololet artichoke, sundried tomato aioli

Herby ricotta, radish, rye

Avocado mousse, grilled polenta, pomegranate



WEDDING BREAKFAST

All our dishes are designed for sharing, but can also be served as individual plates. Please note dietary options are served plated.

STARTER

Please choose one

Chicken and 'nduja terrine, pickled vegetables, baby leaves, sourdough

Confit duck, grilled purple sprouting, peanut, blood orange

Chargrilled Dorset squid, almond, lime salsa, herbs

Burrata and grilled nectarine, truffle honey, dukkah, fig leaf oil

Heritage tomato and pickled chickpeas, avocado, herby yoghurt, rye

MAIN

Please choose one

Wiltshire salt-crusted pork belly, crackling, smoked bacon sauce, crispy sage

Stone bass, malted macadamia crust, beurre blanc, lilliput capers

Herb-roasted chicken, blackened lemon, fried thyme, jus

Wiltshire ale-braised Jacob's ladder, charred shallot, chervil, ale sauce

King oyster mushrooms, artichoke purée, whipped goat's curd, truffle, hazelnut

Miso aubergine, rocket salsa, herby yoghurt



SIDES

Please choose two. Extra sides are £6.50pp.

Isle of Wight garlic and chilli tenderstem broccoli

Triple-cooked chips, roasted garlic salt

Baby courgette tempura, parmesan

Wild mushroom freekeh

Crushed new potatoes, tartare, herbs

Blackened padron peppers

Parmesan polenta

Crispy baby potatoes

Asparagus, lemon, rapeseed

Fire-roasted heritage carrots

Peas, mint, lemon butter

Kohlrabi and apple slaw, lemon

DESSERT

Please choose one

Strawberry and clotted cream cheesecake, torn scone, balsamic strawberries, clotted cream ice cream

Chelsea tart, dulce de leche custard, salted caramel ice cream

Sticky banana bundt, miso caramel, popcorn, chocolate sorbet

Lemon cream, hedgerow berries, almond cake, burnt meringue, vanilla ricotta

CHEESE

Priced at an additional £18pp

A table of British cheeses

Old Winchester, Dorset blue, Tunworth, Eve and Pavé Cobble, served alongside grapes and figs, dried fruit and nuts, house chutney and biscuits

KIDS' MENU

Priced at an additional £30pp. Please choose one from each section.

STARTER

Garlic ciabatta

Rainbow root vegetable mezze, homemade ketchup, herby coconut yoghurt

MAIN

Fish pie, garden peas

Sausage and mash, baby carrots, gravy

Aubergine and courgette lasagne

PUDDING

Frozen yoghurt, hedgerow berries

Pip Organic Apple Fruity Ice Lolly

Chocolate brownie sundae (VE)

Or

Mini picnic hamper (£18pp)

Cheese and ham sandwich, crudités, Pip Organic apple juice, chocolate cookie, berry pot

LATE-NIGHT SNACKS

Please choose two

Maple-glazed bacon brioche, tomato or mushroom ketchup

Chuck steak burger, Red Leicester, house pickles, burger sauce

Tempeh burger, caramelised shallots, vegan smoked applewood, chipotle mayo (VE)

Triple-cooked chips, Twineham Grange

Local beer-battered onion rings

Croque monsieur

POST-WEDDING LUNCH

All dishes are designed for sharing

FROM THE FIRE

Please choose one. Extra mains are an additional £18pp.

Whole chicken, lemon, thyme

Blackened beef chuck steak, smoked salt, thyme

Suckling pig

Whole charred leeks

SIDES

Please choose four

Hash browns, aged Cave cheddar, pancetta, sriracha mayo, spring onion

Sweet potato wedges, smoked paprika

Baby gem and butterhead salad, parmesan, yoghurt dressing, dill

Rocket and fennel salad, cider vinaigrette

Anya potatoes, dill, lemon, truffle

Halloumi fries, tzatziki

Edamame and purple sprouting salad, cucumber, chilli, lemon

Cheddar and jalapeño donuts

French toast waffles, maple syrup

Cobb salad, Wiltshire bacon, tomato, feta, quail's egg, buttermilk, chive

PUDDING

Please choose one

Ricotta fritters, smoked mascarpone, macerated strawberries, puffed wild rice

White chocolate and pistachio pavlova, blueberry jam, yoghurt cream

Double chocolate cookie, dulce de leche, chocolate mascarpone

Grilled nectarines, thyme, sesame and hazelnut brittle, crème fraiche

PICNIC HAMPERS

A light bite to eat if you're staying with us a little longer. We'll provide picnic rugs, and can arrange an assortment of lawn games. Priced at £36pp.

Scotch egg or sausage roll

Allotment potato salad, Dijon mustard vinaigrette, spring onion

Fennel and white pepper salami, Hartgrove coppa, Dorset chorizo picante

Old Winchester wedges, apple borrettane pickled onions, sourdough

Asparagus, fine bean, and baby leaf salad, white balsamic vinaigrette

Strawberry and custard tart

Or

Plant-based sausage roll or scotch egg

Allotment potato salad, Dijon mustard vinaigrette, spring onion

Baby violi artichoke, poppocini, cornichons

Old Winchester wedges, apple borrettane pickled onions, sourdough

Asparagus, fine bean, and baby leaf salad, white balsamic vinaigrette

Strawberry and custard tart

KIDS' PICNIC

(priced at £12pp)

Cream cheese ciabatta

Crudités and hummus

Mini Cumberland sausages

Fruit salad

Chocolate brownie, clotted cream



HOUSE DRINKS OFFERING

Our drinks offering below is included in your quote

WELCOME DRINKS

As your guests arrive we'll serve a seasonal soft drink, such as elderflower and berry spritzers. Kilner jars of iced water infused with fruit and herbs will be available at the bar for you to help yourselves.



RECEPTION

Bottomless prosecco, and your choice of house rosé, Aperol or Lillet spritz, served to your guests on trays



DINNER

Your choice of two house wines – white, red or rosé – plus filtered water on the table



TOAST

A glass of prosecco for all your guests
Switch to crémant for an extra £1.50pp, English sparkling for £3pp, or champagne for £10pp



EVENING BAR

Your quote includes a £2,000 minimum bar spend which can be used on our full range of house spirits, such as gins, vodka, rum and all the classic mixers, plus house wine, prosecco and beer.



HOUSE WINES & FIZZ

Our house wines have been carefully chosen for their character and originality – we hope you love them as much as we do. We serve a 50/50 split of your two chosen wines during the wedding breakfast.

Please choose one sparkling wine to try at your tasting

SPARKLING

Prosecco Brut, La Jara, Veneto, Italy NV
Prosecco Pinot Grigio Rosé Brut, La Jara, Veneto, Italy NV

Please choose four house wines to try at your tasting

WHITE

Alceo Verdejo, Familia Bastida, La Mancha, Spain 2021
A Peu Pres Sauvignon Blanc, Loire, France 2021
Laurence de Veyrac Picpoul de Pinet, Languedoc, France 2021
Distant Noises Chardonnay, Yabby Lake, Australia 2019

RED

Tommolo Montepulciano d'Abruzzo, Chiusa Grande, Abruzzo, Italy 2020
Secateurs Shiraz Grenache Cinsault, Adi Badenhorst, Swartland, South Africa 2021
Soli Pinot Noir, Miroglio, Thracian Valley, Bulgaria 2019
Apo 6 Malbec, Belasco de Baquedano, Mendoza, Argentina 2020

ROSÉ

Le Grand Cros GC Rosé, Côtes de Provence, France 2021
Pinot Noir Rosé, Stefan Winter, Rheinhessen, Germany 2021

RECEPTION DRINKS

We have a range of additional drinks options to choose from, whether you want to swap prosecco for champagne, add a cocktail or a non-alcoholic spritz.

RECEPTION

SPARKLING

(price includes reception and toast)

Crémant de Bourgogne Brut Cuvée Tradition, Veuve Ambal, Burgundy, France NV (£3pp)

Wiston Brut, Sussex, England NV (£7pp)

Deutz Brut Classic, Champagne, France NV (£20pp)

ROSÉ

Love by Léoube Organic Rosé, Domaine de Léoube, Provence, France 2020 (£3pp)

Whispering Angel, Provence, France 2021 (£4pp)

Domaine Pique Roque Rosé, Côtes de Provence, France 2021 (£6pp)

COCKTAILS

Rhubarb and Apple High Ball (£10pp)

Rhubarb vodka, cloudy apple, mint

Langley Spritz (£10pp)

Lyon dry vermouth, elderflower, lemon, sparkling wine

Paloma (£10pp)

Tequila blanco, grapefruit, agave, lime, soda

Grapefruit Sherbet (0% abv) (£6pp)

Grapefruit sherbet, apple, lime, soda

All drinks options are priced per person, in addition to your house drinks offering

CREATE A BESPOKE WINE LIST

Switch any of our house wines for the bottles below, which you're welcome to try as part of your tasting. We'd be happy to make some recommendations to suit your menu.

SPARKLING

Swap prosecco for crémant, English sparkling or champagne for your reception and toast

Crémant de Bourgogne Brut Cuvée Tradition, Veuve Ambal, Burgundy, France NV (£3pp)

Wiston Brut, Sussex, England NV (£7pp)

Deutz Brut Classic, Champagne, France NV (£20pp)

WHITE

Viognier, IGP Pays d'Oc, Domaine Gayda, Languedoc, France 2021 (£3pp)

Pask Instinct Sauvignon Blanc, Marlborough, New Zealand 2021 (£4pp)

Sancerre, Reverdy, Loire, France 2021 (£8pp)

Chablis Premier Cru Les Lys, Daniel Dampt, Burgundy, France, 2020 (£12pp)

RED

Château La Croix Blanche, Francs Côtes de Bordeaux, Bordeaux, France 2019 (£3pp)

Cabernet Sauvignon Los Vascos Domaines Rothschild, Los Vascos, Chile 2020 (£4pp)

Château Magnan La Gaffelière, Saint-Émilion Grand Cru, France 2016 (£10pp)

Picnic Pinot Noir, Two Paddocks, Otago, New Zealand 2020 (£12pp)

ROSÉ

Love by Léoube Organic Rosé, Domaine de Léoube, Provence, France 2020 (£3pp)

Whispering Angel, Provence, France 2021 (£4pp)

Domaine Pique Roque Rosé, Côtes de Provence, France 2021 (£6pp)

PUDDING & PORT

Château Kalian Bernasse, Monbazillac, Bergerac, France 2017 (£6pp)

Ramos Pinto 10 Year Old Tawny Port (£7pp)

All wine options are priced per person, in addition to your house drinks offering

AFTER-DINNER DRINKS

Take a look at our cocktail suggestions below, which are priced per head. We also offer a mixologist service where cocktails are made-to-order – please enquire for more details.

DIGESTIFS

Espresso Rumtini (£10pp)

Dark rum, Kahlua, espresso, vanilla

Francis' Old Fashioned (£12pp)

Scotch, lavender honey, orange blossom

Russet Fizz (£10pp)

Port, Campari, orange bitters, sparkling wine

All cocktails are priced per person, in addition to your house drinks offering

EVENING BAR MENU

All drinks listed below are included within your £2,000 minimum bar spend

BOTTLED BEER, ALE & CIDER

Peroni	5
Modelo	5
Brew Dog Alcohol Free	5
Small Beer Brew Co Organic IPA Small Beer Brew Co Larger	6
Small Beer Brew Co Session Pale Ale	6
Perry's Cider Barn Owl	6

WINE & SPARKLING BY THE GLASS

125ml house wine	6
175ml house wine	7.5
250ml house wine	8
125ml prosecco	6

WINE & SPARKLING BY THE BOTTLE

House wine	25
Prosecco	32
Deutz Champagne	80
Taittinger Champagne	90

SOFT DRINKS

Coke Diet Coke Lemonade Fruit Juice	3
Fentiman's Tonics Soda	3

OTHER

Disaronno	5
Sambuca	5
Jägermeister	5

All spirits served as doubles with house mixers

GIN

Bombay Sapphire	7.75
Malfy Rosa Malfy Limon Malfy Blood Orange	9.75
Edinburgh Rhubarb & Ginger	9.75
Tanqueray	9.75
Roku	9.75
6 O'Clock	9.75
Cotswold Distillery	9.75
Villa Ascenti	12
Silent Pool	12

RUM

Havana Club White Rum	6.5
Doorly's 14 Year Old	10
Diplomatico Exclusiva	11.75

VODKA

Below 42	6.5
Reyka	9.25
Crystal Head	12.25

TEQUILA

Vivir	9.75
Patron Silver	9.75
Casamigos Anejo	13

WHISKEY

Glenlivet	9.25
Dead Rabbit	9.25
Nikka from the Barrel	9.25
Balvenie Double Wood	9.25

Hibiki Harmony	13
Cotswold Founders Reserve	13

BOURBONS

Bullet Bourbon	6.5
Woodford Reserve Double Oaked	12.5

BRANDY

Martell	5.75
Remy Martin 1738	11

POST-WEDDING BRUNCH

Add a post-party livener to your next-day celebrations – each priced per person.

Grapefruit Mimosa (£10pp)

Prosecco, pink grapefruit, sherbet

Bloody Mary (£9.50pp)

Tomato and vegetable juice, citrus, spices, Ketel One Vodka or Tanqueray

1680 Spritz (£10pp)

Lillet Rosé, Italicus, prosecco, strawberries