

KIN HOUSE

Sample Wedding Menu 2023



CANAPÉS

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, pickled cucumber, crispy onions

Trout tartare, cucumber, crème fraîche

Salt and pepper squid, mango and lime dip

Curried monkfish, coriander, nigella crème fraîche

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

Our dishes are designed for sharing, but can also be served as individual plates

STARTER

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

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

PUDDING

Strawberry and clotted cream cheesecake, 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



SIDES

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

CHEESE

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

