KIN HOUSE

Autumn-Winter Wedding Menu

2026



Photography: Phoebe Jane Photography

All prices listed are including VAT

CANAPÉS

Please choose six

Aged beef tartare, egg yolk emulsion, focaccia

Parmesan sablé, whipped mascarpone, truffle

Ox cheek bon bon, tomato ragu, parmesan

Potato pavé, Exmoor Oscietra caviar, herb emulsion

Whipped taramasalata, fennel bronze, carta di musica

Treacle-cured salmon, cucumber salsa, rye

Smoky pepper arancini, feta, kalamata

Cornish crab cone, coriander, lime

Duck liver pâté, sauternes jelly, game chip

Salt-baked celeriac, pickled apple, truffle







WEDDING MENU

To begin

Dutch oven sourdough

Netherend Farm cultured butter

STARTER

Please choose one

Smoked mackerel rillettes, crème fraîche, confit lemon

Beef carpaccio, bitter leaves, sour cherry onions, black pepper

Torched salmon, fennel and cucumber kimchi, capers

Salt-baked beetroots, Stilton, plum, hazelnut praline

Ham hock terrine, pickled heritage carrots, plum chutney

MAIN

Please choose one

Loin of West Country venison, celeriac purée, braised endive

Ricotta gnudi, brown butter, sage, pecorino

Braised ox cheek, crispy crushed potato, charred leek, red wine jus

Cotswold White chicken, Champagne, wild mushroom, cavolo nero, Delica pumpkin

Line-caught sea bass, white bean cassoulet, baby violet artichokes

Or

SHARING

Main and sides served family-style for the whole table to share. Please choose one main and three sides.

Bone-in rib-eye, Café de Paris butter *(+ £8pp)*

Pork loin, fennel, arrocina beans, kale

Apple and rosemary-brined chicken, roasted squash, labneh, Swiss chard

SIDES

(+ £7pp per extra side)

Honey and thyme-roasted carrots

Winter heirloom tomato and fig salad, balsamic

Crispy potatoes, rosemary butter

Bitter leaf and blood orange salad

Garlic and chilli-sautéed greens

Sprouting rape, toasted pine nuts

Charred hispi cabbage, sherry vinegar butter

Roasted parsnips, kale, chestnuts

Cornish Yarg and cauliflower gratin

Taleggio polenta, wild mushrooms



Photography: Benjamin Wheeler

PUDDING

Salted chocolate tart, blackberry, hazelnut

Apple tarte fine, white chocolate and vanilla crémeux

Orange blossom panna cotta, pistachio, honeycomb

Chocolate and coffee delice, cocoa tuile, crème fraîche

Pain perdu, marmalade, vanilla ice cream

SHARING PUDDING

Orange and almond polenta cake, vanilla mascarpone

Poached pear, stem ginger and winter spice trifle

SHOWSTOPPERS

Large-scale desserts that make a statement - a fun alternative to a wedding cake
(+ £750 for up to 100 guests, plus £7 per additional person)

Croquembouche, orange and cinnamon-spiced sticky toffee crème pâtissière

Chocolate torte, blackcurrant, pistachio

CHEESE

A selection of British cheeses *(+ £20pp)*

Burford, Bibury, Rollright, Windrush Valley goat's cheese and Stow Blue, served alongside grapes and figs, honey, chutney and crackers

KIDS' MENU

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

STARTER

Rainbow veg crudités, hummus, pitta bread

Roasted corn on the cob

MAIN

Chicken milanese, new potatoes, garden peas

Fettuccine al Burro

Sausage and mash

PUDDING

Cookies and ice cream

Berries and cream

Fruit salad

Or

Mini picnic hamper (*£18pp*)

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



LATE-NIGHT SNACKS

Please choose two

Dirty fries, crispy bacon, spring onions, paprika mayo

West country beef sliders, cave-aged cheddar, little gem

Bacon brioche bap

Tartiflette

Broad bean, pea and spinach burger, mozzarella, tomato chutney

Or

PIZZA FROM THE WOOD OVEN

Please choose two

Margherita

Fig, goat's cheese, honey

'Nduja, pepperoni, chilli

Wild mushroom, spinach, truffle

Pepperoni