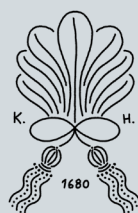


KIN HOUSE

Spring-Summer Wedding Menu

2025





All prices listed are including VAT

CANAPÉS

Please choose six

Chicken Caesar, parmesan basket, cured ham crisp

Truffled potato, smoked egg yolk, porcini, chervil

Pork belly, carrot purée, fennel honey

Braised beef croquette, shallot purée, lemon thyme

Citrus-cured salmon, Nordic croute, beetroot, dill

Goat's cheese, walnut toast, fig chutney, fig crisp

Deep-fried pea and ricotta ravioli, pea purée, crispy shallots

Parmesan and potato croquette, black garlic, borage

Tomato and shallot tarte tatin, roasted tomato chutney, lemon thyme

Viola artichoke fritti, lemon and parsley mayo



WEDDING MENU

To begin

Sourdough

Whipped butter

Hummus and olive oil (+ £3.60pp)

STARTER

Please choose one

Crispy duck egg, asparagus, bacon, pea shoots

Burrata, spring greens, pine nuts, chive oil

Beef carpaccio, horseradish cream, sourdough croutons, rocket

Chicken and apricot terrine, lemon mayo, preserved lemon, coriander

Hot smoked salmon, pickled fennel, spiced yoghurt, lemon

MAIN

Please choose one

Twice-cooked Wiltshire pork belly, sweet potato purée, peach compote,
crispy layered potato, cider jus

French-trimmed chicken breast, blackened cauliflower, aioli, herb oil

Pan-seared stone bass, romanesco purée, smoked almond, fennel

Fillet of beef, caramelised shallot, confit potato, carrot, tarragon,
beef jus (+ £12pp)

Pea and ricotta ravioli, broad beans, Rosary goat's cheese, buttered hazelnuts,
mint and lemon pesto

Or

SHARING

Main and sides served family-style for the whole table to share

Rosemary and thyme beef fillet, roasted garlic butter (+ £12pp)

Crispy potatoes
Roasted tenderstem broccoli
Lemon and chervil baby courgettes
Beef jus

Rack of pork, apple sauce, sage

Olive-oil roasted Jersey Royals, lemon thyme, sage
Savoy cabbage, bacon butter
Peas, broad beans, burnt onion
Pork and apple jus

French-trimmed chicken breast, artichokes, lemon

Roast potatoes, basil, pine nuts
Fine beans, asparagus, poppy seed
Edamame, garlic, tarragon
Parsley aioli

EXTRA SIDES

(+ £9pp per extra side)

Hasselback potatoes, chervil, dill

Roasted carrots, honey, thyme

Peas, broad beans, lemon oil

Pommes Anna

Roasted soybeans, black garlic, allium

Spiced broccoli

Fennel and pickled radish slaw, tarragon

Jersey Royals, butter, mint



PUDDING

Lemon tart, verbena cream, raspberry, pistachio

Salted caramel and chocolate tart, sour cherry, coffee cream

Passionfruit sphere, lemon cream

Cherry meringue, blackcurrant compote, champagne cream, cherry sorbet

Summer berry pudding, clotted cream

CHEESE

A selection of British cheeses (+ £21.60pp)

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

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

Falafel and spinach burger, caramelised shallots, smoked applewood, chipotle mayo

Triple-cooked chips, smoked salt

Croque monsieur

Or

PIZZA FROM THE WOOD OVEN

Please choose two

Classic Margarita

Truffle mushroom

Triple cheese

Double pepperoni

Spicy 'Nduja

Ricotta and basil

