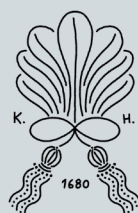


KIN HOUSE

Spring-Summer Wedding Menu

2026





CANAPÉS

Please choose six

Aged beef tartare, egg yolk emulsion, focaccia

Parmesan sablé, whipped mascarpone, truffle

Whipped taramasalata, fennel bronze, carta di musica

Ox cheek bon bon, tomato ragu, parmesan

Potato pavé, Exmoor Oscietra caviar, herb emulsion

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

Ramsbury Gin-cured salmon, Exmoor Oscietra caviar, dill emulsion

Salt pig coppa, fig, treviso, pecorino

Duck mousse, brioche, rhubarb

Whipped ricotta, salt-baked beetroot, orange

Grilled octopus, chickpea, espelette

MAIN

Please choose one

Cannon of lamb, baby carrots, coco beans

Dry-aged fillet of beef, Wye Valley asparagus, Bordelaise (+ £9pp)

Cacio e pepe tortelloni, early pressed olive oil, pecorino

Cotswold White chicken, shallot, charred leeks

Halibut, 'ndjua, monk's beard

Or

SHARING

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

Beef tagliata, cipollini onions, salsa verde (+ £9pp)

Pork tenderloin, slow-cooked belly, butter beans, apricot, sage

Citrus and thyme-brined Cotswold White chicken, Jersey Royals, spring onion, gremolata

SIDES

(+ £7pp per extra side)

Grilled Tenderstem, anchovy, lemon

Courgette, Marcona almonds, confit shallot

Haricot bean cassoulet, pork and fennel sausage

Za'atar roasted carrots, chickpea, pomegranate, sumac

Roasted cauliflower, Westcombe cheddar, crispy shallots

Roast new potatoes, confit garlic, rosemary salt

Heirloom tomatoes, goat's curd, marjoram

Chargrilled vegetables, whipped yoghurt, sumac

Parmesan polenta, black truffle

Walled Garden salad



Photography: Dan McCourt

PUDDING

Treacle tart, crème fraîche, orange

White chocolate and tonka panna cotta, kataifi

Amarena cherry, ricotta, honey and pistachio pavlova

Muscovado milk tart, blackberry sorbet

Chocolate and olive oil mousse

SHARING PUDDING

Strawberry, raspberry and peach millefeuille

Rhubarb trifle, lavender custard, cantuccini

SHOWSTOPPERS

Large-scale desserts that make a statement - a fun alternative to a wedding cake

Croquembouche, salted caramel crème pâtissière
(+ £750 for up to 100 guests, plus £7 per additional person)

Pavlova, blueberries, Meyer lemon curd, clotted cream
(+ £650 for up to 100 guests, plus £6 per additional person)

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 additional £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

Strawberries and cream

Fruit salad

Or

Mini picnic hamper (£18pp)

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



Photography: We are the James's



Photography: Dorian Descamps

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

All prices listed are including VAT

