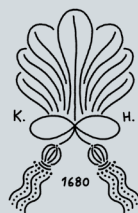


# KIN HOUSE

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