THE 'WILD FORK' PACKAGE

Winkworth Farm

Includes:

4 Canapés per person

Focaccia & dipping oils

3 Course sit-down dinner

Tea & coffee station

Choice of evening snacks

Crockery & cutlery

White table cloths & hand-dyed coloured napkins

£80 + VAT per person

Canapés (please choose 4)
Arancini (v)
Cauliflower bhaji (ve)
Vietnamese summer rolls (ve)
Welsh rarebit (v)
Smoked salmon blinis
Scampi, pea & mint purée
Smoked haddock croquettes
Crayfish salad, bloody mary rose
Pork & sage scotch eggs
Serrano ham & peach
Baby yorkshire pudding, rare beef & horseradish
Pulled brisket tacos

Starters
Cured salmon, dill, cucumber, sesame lavosh
Tempura prawns, edamame salad, crispy noodles, honey soy dressing
Smoked ham hock terrine, piccalilli, poppy seed toasts
Chicken liver parfait, brioche, fig jam, radishes
Smashed pea bruschetta, pink pickles, ricotta, herb emulsion (v)
Red & golden beetroots, goat curd, crispy jamon or candied walnuts (can be v)

Mains
Spring vegetable wellington, heritage vegetables (v)
Butternut squash & sage risotto (v)
Slow cooked beef featherblade, creamy mash, rosemary carrots, jus
Chicken supreme, sauce vierge, crushed new potatoes, tender stem
Pork belly, savoy, champ, brand apple sauce
Lamb rump & belly, potato mille-feuille, heritage carrot & spinach

Desserts
Salted caramel tart
Basque cheesecake, blueberry-cherry compote
Triple layer chocolate tart, raspberry sorbet
Pear, apple & honey crumble, vanilla custard
Caramelised pineapple, mango & peach eton mess
Sticky toffee pudding, caramel bourbon sauce, vanilla ice cream

Evening Food
Sourdough toasties (v)
British cheeseboard, crackers, fruit & chutney
Pulled pork or brisket wraps