



WEDDING BREAKFAST



VITTLE AND SWIG
EVENT CATERING

Starters

Scottish Salmon Rilette, Fennel, Cucumber, Radish, Avocado Mousse, Lemon Dressing

Heritage Tomato Salad, Burrata, Wild Garlic Pesto, Apple Balsamic

Heirloom Beetroot, English Goats Curd, Green Apple, Truffle Honey, Kataifi Pastry

Pressed Ham Hock, Sweet Pickled Cucumber, Carrot Ketchup, Mini Brioche

Main Course

English Lamb Shoulder, Roasted Garlic Dauphinoise, Asparagus,
Crushed Peas & Button Onion Jus

Free Range Pork Belly & Crackling, Duck Fat 'Hash Brown', Glazed Carrot & Puree,
Broad Beans, Grainy Mustard Jus

Honey Glazed Duck Leg, Smoked Pancetta & Butter Bean Cassoulet, Salsa Verde

Free Range Chicken Breast, Crushed Jersey Royals,
Garlic Creamed Spinach, Charred Corn & Herby Tomato Salsa

Back To Front Wellington

Scotch Beef Fillet, Dauphinoise & Mushroom Duxelles Pithivier, Roscoff Onion, Green Peppercorn Sauce

Grilled Courgette, Asparagus, Pea & Sundried Tomato Tart Tatin,
Whipped Feta & Rocket

Black Dhal, Satay Roasted Cauliflower, Carrot & Kohlrabi Pickle,
Pomegranate Yoghurt & Burnt Lime

Pudding Trio

Choose 3

54% Chocolate Cremeux, Toffee Popcorn, Banana Butterscotch, Chocolate Soil

Summer Berry & Pimm's Jelly, Elderflower Curd

Tonka Bean Cheesecake, Strawberry Compote, Roasted White Chocolate

Kentish Berry Pavlova, Pistachio Mascarpone, Amaretti Crumble

Set Lemon Curd, Kent Raspberries, Meringue

Golden White Chocolate Mousse, Cointreau Orange Compote

Please Inform Us Of Any Dietary

Most Dishes Can Be Adapted For Allergies & Dietary Requirements

