



ABOUT OUR FOOD

At the Secret Herb Garden our team of talented & passionate chefs are never short on inspiration. We've pulled together a range of dishes using local produce & suppliers that we think you & your guests will enjoy.

To keep our prices competitive menu tastings are not included in the package price but can be arranged to help you choose your menu. A small cover charge is applied for a menu tasting.

If there is something that you would really like to have as part of your wedding meal that is not covered in our menu selection then we always open to suggestions & will try to accommodate whenever we can.

For more informal catering we do have a range of buffet menus available too, please ask if you would like to see these as an alternative to a seated meal.

If you would like to add an evening buffet or provide your guests some nibbles & grazing later in the evening just let us know & this can be added in to your package.

SELECTING YOUR WEDDING MENU

To enable us to deliver the best possible service to you & your guests we kindly request the following:

Please choose 1 starter, 1 main course & 1 dessert
or

If you would like to give your guests a choice of dishes you can select 2 starters, 2 mains & 2 desserts, & ask your guests to pre order their meal.

We require this pre order no later than 14 days prior to the date of the wedding.

The above choices do not have to include vegetarian, coeliac, dairy free or vegan options, these can all be catered for in addition to your core menu choices.

Children can also be catered for separately, depending on age & preferences.

(v) – vegetarian
(df) – dairy free
(gf) – gluten free

Other dietary requirements can also be catered for.



CANAPES

Please choose 4 canapes from the following selection:

Smoked salmon, beetroot relish, charcoal wafer (df)

Parma ham, pickled pear & rocket (gf) (df)

Smoked duck, Asian slaw & filo cup

Minted pea & feta on melba toast (v) (gf) (vegan available)

Crayfish, avocado & pickled ginger nori roll (gf) (df)

Focaccia toast, whipped goats cheese & griddled peach (v)

Crab, parmesan & tomato tartlet

Hot & sour corn relish, charcoal wafer (gf) (vegan)

STARTERS

Hot smoked salmon rilette, beetroot & elderflower jam,
cranberry & raisin toast (gf) (df)

Prosciutto, mozzarella, griddled peach,
mint aged balsamic (gf)

Sweet & sour king oyster mushroom
& candied walnut salad (gf)(vegan)(contains nuts)

Halloumi, heritage tomato,
pickled strawberries & garden herbs (v) (gf)

Duck liver pate, toasted brioche, blueberry chutney

Charcuterie board

Milano salami, prosciutto, balsamic onions,
sun blessed tomatoes, olives & toasted ciabatta
(gf available)

Veggie board

Feta, olives, balsamic onions, sun blessed tomatoes,
carrot relish, artichokes & toasted ciabatta
(v)(gf available) (vegan available)

You can choose a mixture of charcuterie & veggie boards
as a sharing starter option



MAINS

Pan roasted chicken supreme,
black pudding, sun blush tomato & new potatoes (df)

Baked salmon, mussel, clam & saffron chowder (gf)

Wild mushroom, spinach & goats cheese strudel,
seasonal leaf, kohlrabi, apple slaw (v)

Venison haunch, potato fondant,
carrot puree & blackberry jus (gf) (df)

Pan roasted chicken, Bombay potatoes, spinach,
apricots, curry sauce & shaved coconut (gf) (df)

Braised ox cheek, spiced hasselback potatoes,
bourguignon sauce, balsamic red onions (gf) (df)

Pan fried sea bass, niçoise salad,
parmesan & anchovy dressing (gf)

Romanesco broccoli, cauliflower, sauteed vegetables,
& tomato gazpacho (gf) (vegan)

More vegan options can be provided
if you would like a fully vegan wedding menu.

DESSERTS

Yoghurt & peach frozen parfait,
basil syrup (gf)

Salted caramel Paris Brest
& candied almonds (contains nuts)

Dark chocolate & rosemary tart

Apple & pecan strudel,
maple cream

Coconut mousse, mango gel,
passionfruit jelly & biscotti crumb (vegan)

Rhubarb frangipane tart,
clotted cream ice cream

Strawberry jelly, elderflower coulis, meringue,
vanilla ice cream & shortbread (vegan)