

# WEDDING MENU OPTION TWO

DF= DAIRY FREE GF= GLUTEN FREE NF= NUT FREE V= VEGETARIAN VE= VEGAN

## CANAPES

Mushroom & chestnut tartlet V

Tomato & green olive toast DF VE NF

Potato galette, beef & anchovy toast GF NF

## SHARED STARTERS SERVED WITH HOUSE SOURDOUGH FOCACCIA

Buffalo mozzarella, zucchini & chili GF NF V

Selection of cured meats DF

Hummus with roasted nuts GF VE

#### SHARED MAIN PLATES

Roasted free range pork neck, sweet & sour peppers, bagna cauda V GF

Wood roasted cauliflower, curry leaf butter, raisins, almonds GF V

## SIDES

Roasted heirloom carrots, labneh, pine nuts, currants GF V

Salad of tomato & olive NF DF GF VE

## DESSERT PLATTERS

Tiramisu NF V

Orange and cardamom flour less cake GF NF V