



## Wedding sample menu - sharing platters

Perfect for a relaxed, natural and fairytale style of a wedding

Prices start from £55.00 per person \*

## Canapes to kick off:

"Pearls in oysters"(vegan,gf)

(Burrata (creamy Mozzarella) pearls, made in London with British milk, topped with green lyok dressing.  
Served in shells)

Salmon and cucumber rolls (gf)



Warm olive oil polenta cake with roasted peppers and walnut "pesto" (vegan, gf)

Trealy Farm (Wales) cured duck 'Carpaccio' cuddling summer fruit (gf)

"Faberge eggs" (quail eggs lightly marinated in beetroot, served with caviar and mayo) (gf)



Beef koftas with Georgian Adjika relish (gf)

Beetroot and feta croquettes (veg)

Crab, apple and capers in salad petals (gf)

Oladushki (pancakes) with cured salmon and quick dill pickled cucumbers

Cheesy puffs (veg)

Trealy farm duck and pickle stack (skewers with thinly sliced, cured duck, rye bread, pickle)

"Drunken prunes" (brandied prunes wrapped in Parma ham like cured duck) (gf)

Crab, apple and capers in salad petals (gf)

Nibbles on the tables to welcome the guests:

Scioscia's amazing sourdough with butter (or extra virgin olive oil for vegan guests)

Vegetable caviars (dips) – 2 flavours available depending on the season:

Feta, with lots of herbs and a little garlic

Pea and wild garlic (vegan, gf)  
Courgette and mint (vegan, gf)  
Beetroot, prunes and walnuts (vegan, gf)  
Carrot, apple and caramelised onion 'caviar' on crackers (vegan, gf)  
Hummus (made from scratch, decorated with chickpeas, Nigella seeds and olive oil)

## Home-made pickles (optional):

"Korean carrots" (piquant salad/pickle dressed with a little garlic, chilli, vinegar and oil) (vegan, gf)  
Hot red pickled peppers (vegan, gf)  
Quick pickle dill cucumbers

## Sharing platters for the main event:

Centrepieces (choose 2):

### **"Summer lamb"**

(sloooowly cooked, fall-apart, lamb in vibrant herb and lemon sauce)

### **"Kurnik wedding pie"**

(a celebratory layered pie with roots in Ukraine. Made with puff pastry, chicken or salmon, mushrooms, Béchamel sauce, rice, eggs and mushrooms)

### **"Chicken bathed in green herbs"**

(free-range chicken thighs, marinated and roasted in cream fraiche and lots of herbs) (gf)

### **"Georgian beef skewers"**

(minced beef meatballs, with dried fruit and light spicing, served with Georgian Adjika relish (gf)

### **"Salmon in roses"**

(spectacular whole fillet of salmon, confit tomatoes and filo roses)

### **"Roasted cabbage steaks"**

(served with aromatic Adjika and crème fraiche sauce (vegan or veg, gf)

Accompaniments (choose 4):

Aubergine rolls filled with whipped feta and herbs (veg, gf)

Goey cheesy puffs (veg)

Barberries and olive oil Pilau rice

Pea hummus decorated with edible flowers (veg, gf)

Quick pickle dill cucumbers (vegan, gf)

Lavash flat breads from Iraqi bakery in Acton (vegan)

Amazing green salad with honey and caper dressing

## Dessert (petit fours style):

"Kartoshka" (chocolate and brandy truffles) – Great Taste Awards 2022

Little Synchroniki (cheese cakes) with home-made berry compote and sour cream

Cardamom and walnut pastries

Cheese tower - optional:

We also work with Neal's Yard Dairy, specialist in fine British cheeses, who can assemble for us a variety of cheese 'cakes' with lovely, artisanal accompaniments and bread from Sciascia bakery.

Wedding cake - optional:



We work with an Ottolenghi-trained patisserie chef who can make cakes on request. Beautiful vegan cakes can be arranged on request.



\* The price includes all the freshly-prepared food, delivery (within 1.5 hours drive from NW10; for further events, an extra charge will be added), hire of our unique, collectable canape platters, VAT. Minimum number of guests for this price is 100 people.

### Extras:

**Table and glass ware hire:** £5-15 per person. We work with several professional equipment hiring companies who will deliver and collect directly to/from your venue.

**Waiting and bar personnel:** expect to pay approximately £1500 for a wedding of 100 people (3 people in the kitchen and 4 waiting staff).

Once we know in detail about all of your requirements and the facilities at your chosen venue, we will calculate an exact quote.

## On the quality of our ingredients

We source our meat from smaller British suppliers, such as HG Walters in West London and Trealy Farm Charcuterie in Wales.

Our flour is organic from Shipton Mill in Gloucestershire. Kefir is from Bio-tiful Dairy and bread is from Sciascia Bakery, our kitchen neighbours who do the best sourdough in London.

We are also stubborn about seasonality. Our menu changes depending on what's good at a particular time of the year.

[@RosehipandRye](#)

[www.RosehipandRye.co.uk](http://www.RosehipandRye.co.uk)