



Wedding sample menu

Plated service

Perfect for an elegant or classic style of wedding

Prices start from £45.00 per person *

Canapes to kick off:

Pre-dinner canapes:

Choose 3

“Drunken duck and plum” (gf)

(juicy prunes, soaked in Xmas brandy and wrapped in Parma ham like cured duck)

Home-made fluffy blinis with smoked salmon and lightly pickled dill cucumber

"Faberge eggs"(gf)

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



"As-if-scallops in shells" (vegan, gf)

(King oyster mushroom, dressed with Lyok parsley sauce)

Our ultimate potato salad on rye melba toast

Starter:

(each guest chooses 1 dish from the below, max 3 options in total)

Beef bresaola with leaves and citrus vinaigrette (gf)

Crab, apple, mayo in lettuce petals (gf)

Carrot, apple and caramelised onion 'caviar' with beetroot croquettes (vegan, gf)

All served with amazing sourdough bread, tarragon olive oil

Mains:

(each guest chooses 1 dish from the below, max 3 options in total)

"The grazing lamb"

(slowly cooked, fall-apart lamb with zingy Lyok sauce and baked Pilau rice) (gf)

"Chicken bathed in green herbs"

(free-range chicken thighs, marinated and roasted in vibrant tarragon and parsley dressing, served with buckwheat and roasted peppers) (gf)

"Salmon in winter roses"

(fillet of salmon with tomatoes and 'roses' of filo pastry with creamy mash potatoes)

"Royal cabbage"

(roasted cabbage steaks served with slowly cooked tomatoes with thyme and olive oil (vegan, gf) OR crème fraiche sauce with spicy Adjika relish) (veg, gf)

Dessert:

(each guest chooses 1, max 2 from the below)

Apple and bee pollen cake with custard

Caramelised toffee rye ice-cream with sugared walnuts

Mousse-cheesecake with rhubarb



For afters:

Chocolate and Xmas brandy truffle cakes

(The Great Taste Awards 2022 1 star award)

Teas and coffees can be agreed on request.

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