

# THE MENU

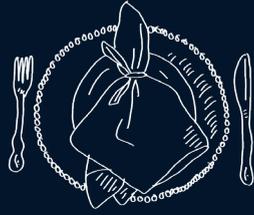


HARPER WEDDINGS

# HARPER KITCHENS

## OUR PHILOSOPHY

Exceptional food has always been at the heart of Harper Weddings. Our chefs work with trusted suppliers who share our focus on quality and provenance, including local family butchers and artisan smokehouses to create seasonal dishes that make people smile. Every plate that leaves our kitchen is made with the care that comes from 25 years of doing what we love.



# CANAPÉS

Broccoli mousse & chive cream cheese tartlet

Smoked trout blini, dill mousse, pickled radish, sweet pea purée

Confit duck summer roll, hoisin glaze, fresh mint, dark soy mayo

Sun-dried tomato & manchego arancini, basil mayonnaise

Beef croquette, black garlic, chimichurri ketchup

Sweet potato & chilli hummus cone, minted coconut yogurt

Burrata pani puri, sun-dried tomato, basil pesto

Mini fish & chips, tartare sauce

Beetroot cured smoked salmon, avocado mousse, basil oil, beetroot crumb

Smoked haddock, potato & dill bon-bon, chilli jam

Chicken & truffle tartlet, creamed leek, crispy sev

Lime-dressed crab, tomato tartlet, mango & chilli salsa, coriander salsa verde (£)



Broccoli mousse & chive cream cheese tartlet



Smoked trout blini, dill mousse, pickled radish, sweet pea purée



Confit duck summer roll, hoisin glaze, fresh mint, dark soy mayo



Sun-dried tomato & manchego arancini, basil mayonnaise



Beef croquette, black garlic, chimichurri ketchup



Sweet potato & chilli hummus cone, minted coconut yogurt



Burrata pani puri, sun-dried tomato, basil pesto



Mini fish & chips, tartare sauce



Beetroot cured smoked salmon, avocado mousse, basil oil, beetroot



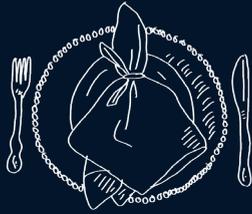
Smoked haddock, potato & dill bon-bon, chilli jam



Chicken & truffle tartlet, creamed leek, crispy sev



Lime-dressed crab, tomato tartlet, mango & chilli salsa, coriander salsa verde (£)



# STARTERS

Pressed ham hock & pea terrine, grain mustard, orange marmalade,  
pickled onion, pea purée, toasted focaccia

Spiced sweet potato & coconut velouté, crisp fried plantain,  
coriander dressing

Courgette & mozzarella tarte fine, slow-cooked tomato compote,  
red pesto, black olive crumb, basil oil

Chicken & herb terrine, pickled mushrooms, tomato & chilli chutney,  
toasted brioche

Severn & Wye smoked salmon, avocado mousse, seaweed mayo,  
ponzu dressing, rice crisp, fried capers

Wild mushroom & spinach pithivier, black garlic, crème fraîche sauce

Roasted fig & goat's cheese, beetroot textures, goat's cheese curd,  
parmesan tuille

Asparagus mousse & king prawn, classic cocktail sauce, toasted onion seeds,  
dill oil, prawn cracker



Pressed ham hock & pea terrine, grain mustard, orange marmalade, pickled onion, pea purée, toasted focaccia



Spiced sweet potato & coconut velouté, crisp fried plantain,  
coriander dressing



Courgette & mozzarella tarte fine, slow-cooked tomato compote,  
red pesto, black olive crumb, basil oil



Chicken & herb terrine, pickled mushrooms, tomato & chilli chutney,  
toasted brioche



Severn & Wye smoked salmon, avocado mousse, seaweed mayo,  
ponzu dressing, rice crisp, fried capers



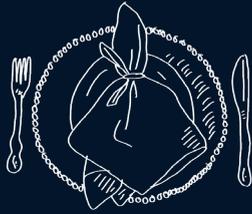
Wild mushroom & spinach pithivier, black garlic, crème fraîche sauce



Roasted fig & goat's cheese, beetroot textures, goat's cheese curd,  
parmesan tulle



Asparagus mousse & king prawn, classic cocktail sauce, toasted onion seeds, dill oil, prawn cracker



# MAINS

Coffee-rubbed Hampshire beef, slow-cooked and pressed, savoy cabbage parcel, butternut squash purée, creamed potato, crispy onions, rich beef jus

Chicken ballotine, pumpkin cream, château potato, grilled baby leeks, truffled mushroom pithivier, rosemary chicken jus

Butternut, spinach & ricotta wellington, crispy sage, cauliflower purée, creamy parsnip mash, tenderstem broccoli, sage jus

Pea & shallot ravioli, vibrant green sauce, pea shoots, vegan cheese, crisp fried shallots, onion seed

Moroccan-style braised lamb tagine, cranberry, spiced crushed sweet potato, asparagus, baby carrots, cumin-scented jus

Matcha-steamed cod loin, poached gnocchi, umami-rich Asian broth, spring onion & coriander dressing, crispy noodles

Pan-fried duck breast, shiitake & seaweed rice, celeriac purée, fine beans, smoked pancetta roll, redcurrant jus, toasted sesame (£)

Roasted wild stone bass, tenderstem broccoli, braised red chicory, jerusalem artichoke cream, lobster bisque (££)

Grilled Hampshire beef fillet, dauphinoise potato, honey-glazed asparagus, romesco mousseline, brioche crumb, truffle jus (££)



Coffee-rubbed Hampshire beef, slow-cooked and pressed, savoy cabbage parcel, butternut squash purée, creamed potato, crispy onions, rich beef jus



Chicken ballotine, pumpkin cream, château potato, grilled baby leeks, truffled mushroom pithivier, rosemary chicken jus



Butternut, spinach & ricotta wellington, crispy sage, cauliflower purée,  
creamy parsnip mash, tenderstem broccoli, sage jus



Pea & shallot ravioli, vibrant green sauce, pea shoots, vegan cheese, crisp fried shallots, onion seed



Moroccan-style braised lamb tagine, cranberry, spiced crushed sweet potato, asparagus, baby carrots, cumin-scented jus



Matcha-steamed cod loin, poached gnocchi, umami-rich Asian broth, spring onion & coriander dressing, crispy noodles



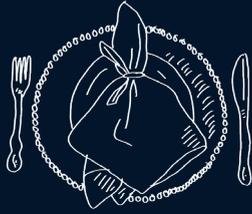
Pan-fried duck breast, shiitake & seaweed rice, celeriac purée, fine beans, smoked pancetta roll, redcurrant jus, toasted sesame (£)



Roasted wild stone bass, tenderstem broccoli, braised red chicory,  
jerusalem artichoke cream, lobster bisque (££)



Grilled Hampshire beef fillet, dauphinoise potato, honey-glazed asparagus, romesco mousseline, brioche crumb, truffle jus (££)



# DESSERTS

Madagascan vanilla crème brûlée, fresh raspberries, buttery shortbread

Warm chocolate brownie, dark chocolate crémeux, roasted white chocolate crumb, vanilla ice cream

Lemon posset, sharp lemon curd, white chocolate cookie, raspberry flakes

Summer berry mess, whipped cream, crushed meringue, passion fruit sauce

Sticky toffee pudding, hot toffee sauce, Biscoff crumb, Cornish clotted ice cream

Warm banana cake, banana-split ice cream, salted caramel, rice nougatine

Orange & cardamom tart, rich chocolate sauce, honeycomb ice cream

Apple, red plum & blackberry crumble, flapjack topping, spiced custard

English cheese selection, artisan chutney, crackers



Madagascan vanilla crème brûlée, fresh raspberries, buttery shortbread



Warm chocolate brownie, dark chocolate crêmeux, roasted white chocolate crumb, vanilla ice cream



Lemon posset, sharp lemon curd, white chocolate cookie, raspberry flakes



Summer berry mess, whipped cream, crushed meringue, passion fruit sauce



Sticky toffee pudding, hot toffee sauce, Biscoff crumb,  
Cornish clotted ice cream



Warm banana cake, banana-split ice cream, salted caramel, rice nougatine



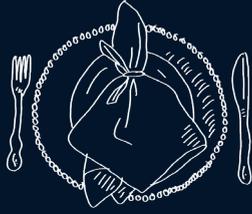
Orange & cardamom tart, rich chocolate sauce, honeycomb ice cream



Apple, red plum & blackberry crumble, flapjack topping, spiced custard



English cheese selection, artisan chutney, crackers



# LATE NIGHT BITES

Low & slow BBQ pulled pork bap, apple compote

Buttermilk chicken tenders, hot honey dip

Smoked streaky bacon, brioche roll, tomato ketchup

American hot dog, tomato ketchup, mustard, crispy onions

Chuck steak beef burger, Monterey Jack, dill pickle, Sriracha mayo

Posh fish finger sandwich, sourdough, shredded gem lettuce, tartare

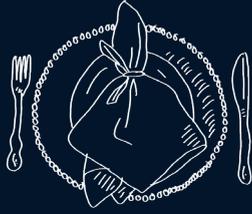
Cumberland sausage ring, burnt tomato relish, brioche roll

Pulled chicken tacos, guacamole, sour cream, pink pickled onions

Falafel & spinach burger, Mozzarella, Chipotle mayo

Cones of onion rings

Cones of fries



# PIZZA BUFFET

## Margherita

Tomato sauce, parmesan, fresh basil, Fior de latte mozzarella, extra virgin olive oil

## Maiailona

Tomato sauce, parmesan, spinata calabrese (Italian pepperoni), prosciutto crudo, Italian sausage, onions, mozzarella

## Diavola

Tomato sauce, parmesan, spinata calabrese (Italian pepperoni), Fior de latte mozzarella, chilli oil

## Napoli

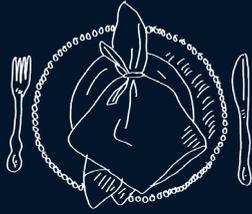
Tomato sauce, parmesan, black olives, anchovies, capers, oregano, basil, extra virgin olive oil

## Quattro Formaggi

Tomato sauce, Fior de latte mozzarella, Gorgonzola, parmesan, goats cheese, basil, extra virgin olive oil

## Tartufo e Funghi

Mushroom & truffle cream base, portobello mushrooms, mozzarella, basil, truffle oil



# CHEESE TABLE

A selection of English cheeses

Rustic breads

Artisanal crackers

Chutneys

Fresh figs, dried fruits, celery, grapes

Please note that the presentation of our dishes is subject to variation, including but not limited to the plating style and the crockery selected. Please refer to your online planner for pricing and additional courses.



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