

# THE MENU



HARPER WEDDINGS

# OUR MENU

We take great care in sourcing the very best ingredients from around the British Isles to create show-stopping dishes for your day, with flavour and finesse in equal measure. After all, food should be talked about long after that last petit four's been polished off.

Peruse our selection of canapés, starters, mains, and desserts to create your very own menu (decisions, decisions...). Additional courses, including sorbet and cheese, are available on request. Where certain dishes carry a supplement, you'll notice we've indicated with a '£' or '££' symbol and you'll find the prices on your online planner. Here you can also explore our many evening buffet options. We'll be delighted to help if you have any questions.

# CANAPÉS

Mini fish & chips, tartare sauce

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

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

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

Chicken & truffle tartlet, creamed leek, crispy sev

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

# KING'S CAVIAR

## *Harper Weddings x King's Caviar*

---

A Celebration of Craft, Luxury & Timeless Indulgence.

At Harper Weddings, we believe that every celebration should be nothing short of extraordinary, weaving together moments of beauty, elegance, and indulgence. It is with great pride that we collaborate with King's Caviar, a name synonymous with unparalleled luxury and artisanal excellence. As purveyors of the world's finest caviar, King's Caviar upholds a legacy of refinement, sourcing only the most exquisite roe from the most pristine waters. Their dedication to sustainability and traditional craftsmanship ensures that every pearl of caviar delivers a symphony of delicate brininess and rich complexity.

Caviar has long been the epitome of opulence—a delicacy reserved for the most distinguished occasions, savoured by royalty and connoisseurs alike. With its silken texture and indulgent depth of flavour, it transforms a meal into an experience, a moment into a memory. At Harper Weddings, we share this reverence for exceptional ingredients, and together with King's, we present a selection of their finest caviar.

## *Caviar Selection*

---

All Caviar is served with blinis, crème fraîche, gherkins and boiled egg, or served simply to your guests as caviar “bumps”

*Oscietra*  
*Platinum*  
*Golden Oscietra*  
*Royal Beluga*

Please refer to your online planner for pricing and quantities.

We take immense pride in our relationship with King's Caviar, and together, we invite you to immerse yourself in a celebration of luxury, flavour, and timeless sophistication.



# 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

# 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 (£)

Pan-fried duck fillet, fondant potato, celeriac purée, fine beans, smoked pancetta roll, redcurrant jus, shiitake & seaweed rice, 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 marrow 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