

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

Vegetarian

Cold

Baba ganoush, charcoal cone, black olive crumb

Mozzarella & sundried tomato charcoal tartlet, sundried tomato, micro basil

Bruschetta, whipped feta, sun blushed cherry tomatoes

Goat's cheese cone, pesto

Bocconcini, basil, olive, oven-roasted cherry tomato skewer (£)

Mini tartlet of broccoli mousse & chive cream cheese

Hot

Mini jacket potato, sour cream & chive

Sun-dried tomato & Manchego arancini, basil mayonnaise

Herby falafel, tahini yoghurt, pickled chilli

Roasted chestnut mushroom & parmesan tart (£)

CANAPÉS

Fish and seafood

Cold

Smoked salmon mousse on crostini, lemon crème fraîche

Smoked mackerel blini, Granny smith, lemon crème fraîche

Cured salmon squid ink cracker, dill emulsion, horseradish (£)

Crispy tuna taco, yuzu mayonnaise, spring onion, coriander (£)

Cornish crab tart, lime, chilli & coriander (££)

Hot

Mini fish & chips, tartare sauce

Smoked haddock fish pie, Quicke's cheddar

Smokey chipotle prawns & avocado (£)

Thai fishcake, kaffir lime & chilli dipping sauce (£)

Red miso king prawn skewer, sweet chilli, coriander & lime (£)

Seared scallops in shell, curry butter, crispy wild rice (££)

CANAPÉS

Meat, poultry and game

Cold

Chicken parfait, sundried tomato cone, red onion jam

Serrano ham wrapped fig, balsamic reduction

English Bresaola, crostini, horseradish, orange (£)

Hoisin duck & mint summer roll, dark soy mayonnaise (£)

Venison carpaccio, crouton, smoked beetroot ketchup, crispy onion (££)

Hampshire beef tartar, salted egg mayonnaise, English truffle (££)

Hot

Beef cheek croquette, black garlic, chimichurri

Keralan chicken skewer, mint yoghurt

Rare roast beef, Yorkshire pudding, horseradish crème fraîche (£)

Lamb kofta, mint raita (£)

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

Vegetarian

Warm goat cheese & caramelised onion tart
cherry tomato salad (v)

French onion soup
melted gruyere cheese on toasted sourdough (v)

Slow-roasted Mediterranean vegetable & sweet red onion tart
roasted tomato & basil pesto (v)

Beetroot tartare
goats cheese curd, fresh fig, parmesan crisp (v)

Onion tart tatin
Balsamic beetroot, mascarpone, rocket salad (v)(£)

Heirloom tomato & buffalo mozzarella
basil pesto, black olive tapenade (v)(£)

Roasted Jerusalem artichoke soup
crème fraiche, artichoke crisp, black truffle (v)(££)

English burrata
charred aubergine, confit tomatoes, basil oil, black olive crumb (v)(££)

STARTERS

Fish and seafood

Oak smoked salmon

yoghurt dressing, pickled cucumber salsa

Smoked salmon

creamy leek & chive tart

Classic prawn cocktail

little gem lettuce, cocktail sauce, baby granary loaf

Thai-style fish cakes

lime aioli, pickled ginger, toasted sesame seeds (£)

Smoked Haddock fish cake

cumin wilted spinach, tarragon butter sauce, micro salad (£)

Atlantic cod

pea & bacon chowder, warm bread roll (£)

Sriracha & honey roasted king prawns

green mango and papaya salad (££)

Beetroot-cured smoked salmon

celeriac remoulade, rocket, sourdough toast (££)

STARTERS

Meat, poultry and game

Ham hock terrine,
toasted sourdough, piccalilli, shallot & parsley salad

Chicken liver parfait
spiced fruit chutney, toasted brioche

Honey-roasted figs
goat's cheese, Parma ham, fresh basil

Crispy duck confit
sweet watermelon, pickled radish, rocket, soy reduction (£)

Spiced duck leg croquettes
crispy pancakes, plum reduction, cucumber, spring onion (£)

Chicken Caesar ballotine
dressed baby gem, croutons, parmesan crisps (£)

Carpaccio of dry-aged beef
parmesan, sourdough croutons, crispy onions (££)

Wye Valley asparagus
crispy air-dried ham, egg yolk pureé, English truffle (££)

MAINS

Vegetarian

Spiced lentil, sweet potato and spinach pie
parsnip mash, buttered kale (vg)

Oven-roasted Sussex tomatoes and torn mozzarella
nectarine, croutons, balsamic syrup (v)

Cauliflower, chickpea & spinach curry
coriander coconut yoghurt, vegetable samosa (vg)

Za'atar roasted heritage beetroots and carrots
whipped feta, lemon & cumin yoghurt (v)

Miso roasted aubergine and coconut quinoa
mango, spring onion, coconut yoghurt, coriander (vg)

Pumpkin and sage tortellini
roasted pumpkin, feta, crispy sage (v)

Roasted butternut, ricotta, spinach & crispy sage Wellington
cauliflower puree, creamy mash, broad beans & sage jus (v)

Potato gnocchi with wild mushrooms
rocket, black truffle dressing (v)(£)

MAINS

Fish and seafood

Oven-roast salmon

chilli, orange, soy and spring onion marinade, wilted bok choy

Roast fillet of cod

chorizo & butterbean stew, green beans, salsa verde

Pan-fried fillet seabass

Chorizo Iberico, sweet potato, glazed asparagus, hot honey dressing (£)

Roast loin of cod

shredded kale, Anna potato, roasted chicken sauce (£)

Fillet of Devon stone bass

roasted tomatoes and samphire, crushed new potatoes, lemon oil (£)

Goan monkfish curry

coconut rice, courgette bhaji, pickles (£)

Roasted fillet of turbot

champagne sauce, Cornish caviar, Parisienne potatoes, sea herbs (££)

MAINS

Meat, poultry and game

Free range chicken breast

Anna potato, roast onion, carrots, thyme jus

Coffee rubbed 12-hour braised Hampshire beef

stuffed savoy, butternut puree, creamed potato, red wine jus

Butter roast chicken breast

smoked pancetta, butternut puree, dauphinoise potato, kale

Slow-roasted Sussex pork belly

dauphinoise, spring greens, apple puree, crackling

Indian spiced lamb shoulder

Bombay potatoes, cumin roasted cherry tomatoes (£)

Confit duck leg and white bean cassoulet

buttered spinach, smoked garlic crumb (£)

Rosemary and smoked garlic lamb shoulder

potato terrine, kale, red currant jus (£)

Fillet of beef

bone marrow crumb, fondant potato, seasonal greens, thyme jus (££)

Roast sirloin of Hampshire beef

braised red cabbage, duck fat potatoes, carrot, Yorkshire pudding, gravy (££)

Sussex venison loin

braised red cabbage, honey parsnip, fondant potato, port reduction (££)

DESSERTS

To finish

Apple & blackberry crumble

flapjack topping, vanilla ice cream (v)

Sticky toffee pudding

toffee sauce, Biscoff crumb, mascarpone ice cream (v)

Treacle tart

Cornish clotted cream & blood orange syrup (v)

Warm chocolate brownie

vanilla ice cream & roasted white chocolate (v)

Fresh fruit platter

melon, raspberries, blueberries, strawberries, kiwi & sorbet (v)

Lemon blueberry & polenta cake

coconut cream, blueberry compote (vg)

Citron tart

vanilla cream, diced mango(v)

Vanilla crème brûlée

shortbread biscuit, fresh raspberries(v)

Lemon posset

lemon curd, shortbread, micro basil (v)

Summer berry mess

passion fruit coulis, meringue, fresh mint (v)

Rhubarb & custard tart

vanilla poached rhubarb compote & spiced crème Anglaise (v)

DESSERTS

To finish

Summer fruit pudding

berry salad, vanilla cream (v)(£)

Peach Melba

vanilla pannacotta, roasted peaches, raspberry crisps (£)

Traditional English trifle

raspberry jelly, vanilla custard, sponge, whipped cream (v)(£)

Wood roasted pineapple carpaccio

lemon grass, lime cream (v)(£)

Salted caramel chocolate pot

sea salt praline, white chocolate shards (v)(£)

Rich chocolate tart

salted caramel, honeycomb, pouring cream (v)(£)

Milk truffle torte

white chocolate shards, gold leaf, spiced English strawberries (v)(£)

Churros

cinnamon sugar, chocolate & Dulce de leche dip (v)(£)

English cheese plate

Harper chutney, crackers (v)(££)

A trio of desserts

sticky toffee pudding, crème brûlée, lemon tart with blueberry compote (v)(££)

Lemon cheesecake

raspberry compote, lemon sorbet, fresh berries (v)

Warm banana cake

salted caramel sauce, banana ice cream, rice nougatine (v)

MENU ADAPTATIONS



HARPER WEDDINGS

CANAPÉS

Dish available as...

	Dairy Free	Gluten Free	Vegetarian	Vegan
Babaganoush cone, black olive crumb	✓	X	✓	✓
Mozzarella & sundried tomato charcoal tartlet, sundried tomato, micro basil	✓	✓	✓	X
Bruschetta, whipped feta, sun blushed cherry tomatoes	✓	✓	✓	X
Goat's cheese cone, pesto	X	✓	✓	X
Bocconcini, basil, olive, oven-roasted cherry tomato skewer (£)	✓	✓	✓	✓
Mini jacket potato, sour cream & chive	✓	✓	✓	✓
Sun-dried tomato & Manchego arancini, basil mayonnaise	✓	✓	✓	✓
Herby falafel, tahini yoghurt, pickled chilli	✓	✓	✓	✓
Roasted chestnut mushroom & parmesan tart (£)	✓	✓	✓	X
Nacho cheese cone, avocado, smoked paprika (£)	✓	X	✓	X
Smoked salmon mousse on crostini, lemon crème fraiche	✓	✓	X	X
Smoked mackerel blini, Granny smith, lemon crème fraiche	✓	X	X	X
Cured salmon squid ink cracker, dill emulsion, horseradish (£)	✓	✓	X	X
Crispy tuna taco, yuzu mayonnaise, spring onion, coriander (£)	✓	✓	X	X
Cornish crab tart, lime, chilli & coriander (££)	✓	✓	X	X
Mini fish & chips, tartare sauce	✓	✓	X	X
Smoked haddock fish pie, Quicke's cheddar	X	✓	X	X
Thai fishcake, kaffir lime & chilli dipping sauce (£)	✓	✓	X	X
Seared scallops in shell, curry butter, crispy wild rice (££)	✓	✓	X	X
Chicken parfait cone, red onion jam	X	✓	X	X
Serrano ham wrapped fig, balsamic reduction	✓	✓	X	X
English Bresaola, crostini, horseradish, orange (£)	✓	✓	X	X
Venison carpaccio, crouton, smoked beetroot ketchup, crispy onion (££)	✓	✓	X	X
Hampshire beef tartar, salted egg mayonnaise, English truffle (££)	✓	✓	X	X
Beef cheek croquette, black garlic, chimichurri	✓	✓	X	X
Keralan chicken skewer, mint yoghurt	✓	✓	X	X
Rare roast beef, Yorkshire pudding, horseradish crème fraîche (£)	✓	✓	X	X
Lamb kofta, mint raita (£)	✓	✓	X	X
Mini tartlet of broccoli mousse & chive cream cheese	✓	✓	✓	✓
Red miso king prawn skewer, sweet chilli, coriander & lime (£)	✓	✓	X	X
Hoisin duck & mint summer roll, dark soy mayonnaise (£)	✓	✓	X	X

STARTERS

Dish available as...

	Dairy Free	Gluten Free	Vegetarian	Vegan
Warm goat cheese & caramelised onion tart, cherry tomato salad (v)	✓	✓	✓	✓
French onion soup, melted gruyere cheese on toasted sourdough (v)	✓	✓	✓	✓
Slow-roasted Mediterranean vegetable & sweet red onion tart roasted tomato & basil pesto (v)	✓	✓	✓	✓
Onion tart tatin, Balsamic beetroot, mascarpone, rocket salad (v)(£)	✓	✓	✓	✓
Heirloom tomato & buffalo mozzarella, basil pesto, black olive tapenade (v)(£)	✓	✓	✓	✓
Roasted Jerusalem artichoke soup, crème fraiche, artichoke crisp, black truffle (v)(££)	✓	✓	✓	✓
English burrata, charred aubergine, confit tomatoes, basil oil, black olive crumb (v)(££)	✓	✓	✓	✓
Oak smoked salmon yoghurt dressing, pickled cucumber salsa	✓	✓	X	X
Smoked salmon, creamy leek & chive tart	X	✓	X	X
Classic prawn cocktail, little gem lettuce, cocktail sauce, baby granary loaf	✓	✓	X	X
Thai-style fish cakes, lime aioli, pickled ginger, toasted sesame seeds (£)	✓	✓	X	X
Smoked Haddock fish cake, cumin wilted spinach, tarragon butter sauce, micro salad (£)	✓	X	X	X
Atlantic cod, pea & bacon chowder, warm bread roll (£)	X	✓	X	X
Sriracha & honey roasted king prawns, green mango and papaya salad (££)	✓	✓	X	X
Beetroot-cured smoked salmon, celeriac remoulade, rocket, sourdough toast (££)	✓	✓	X	X
Ham hock terrine, toasted sourdough, piccalilli, shallot & parsley salad	✓	✓	X	X

STARTERS

Dish available as...

	Dairy Free	Gluten Free	Vegetarian	Vegan
Chicken liver parfait, spiced fruit chutney, toasted brioche	X	✓	X	X
Honey-roasted figs, goat's cheese, Parma ham, fresh basil	X	✓	X	X
Crispy duck confit, sweet watermelon, pickled radish, rocket, soy reduction (£)	✓	✓	X	X
Spiced duck leg croquettes, crispy pancakes, plum reduction, cucumber, spring onion (£)	✓	✓	X	X
Chicken Caesar ballotine dressed baby gem, croutons, parmesan crisps (£)	✓	✓	X	X
Carpaccio of dry-aged beef, parmesan, sourdough croutons, crispy onions (££)	✓	✓	X	X
Wye Valley asparagus crispy air-dried ham, egg yolk pureé, English truffle (££)	✓	X	X	X
Beetroot tartare goats cheese curd, fresh fig, parmesan crisp	✓	✓	✓	X

MAINS

Dish available as...

	Dairy Free	Gluten Free	Vegetarian	Vegan
Spiced lentil, sweet potato and spinach pie, parsnip mash, buttered kale (vg)	✓	✓	✓	✓
Oven-roasted Sussex tomatoes and torn mozzarella, nectarine, croutons, balsamic syrup (v)	X	✓	✓	✓
Cauliflower, chickpea & spinach curry, coriander coconut yoghurt, vegetable samosa (vg)	✓	✓	✓	✓
Za'atar roasted heritage beetroots and carrots, whipped feta, lemon & cumin yoghurt (v)	X	✓	✓	✓
Miso roasted aubergine and coconut quinoa mango, spring onion, coconut yoghurt, coriander (vg)	✓	✓	✓	✓
Pumpkin and sage tortellini, roasted pumpkin, feta, crispy sage (v)	✓	X	✓	✓
Pan-fried fillet seabass Chorizo Iberico, sweet potato, glazed asparagus, hot honey dressing (£)	✓	✓	X	X
Oven-roast salmon, chilli, orange, soy and spring onion marinade, wilted bok choy	✓	✓	X	X
Roast fillet of cod, chorizo & butterbean stew, green beans, salsa verde	✓	✓	X	X
Roast loin of cod, shredded kale, Anna potato, roasted chicken sauce (£)	✓	✓	X	X
Fillet of Devon stone bass, roasted tomatoes and samphire, crushed new potatoes, lemon oil (£)	✓	✓	X	X
Goan monkfish curry, coconut rice, courgette bhaji, pickles (£)	✓	✓	X	X
Roasted fillet of turbot, champagne sauce, Cornish caviar, Parisienne potatoes, sea herbs (££)	X	✓	X	X
Free range chicken breast, Anna potato, roast onion, carrots, thyme jus	✓	✓	X	X

MAINS

Dish available as...

	Dairy Free	Gluten Free	Vegetarian	Vegan
Coffee rubbed 12-hour braised Hampshire beef stuffed savoy, butternut puree, creamed potato, red wine jus	✓	✓	X	X
Butter roast chicken breast smoked pancetta, butternut puree, dauphinoise potato, kale	X	✓	X	X
Slow-roasted Sussex pork belly dauphinoise, spring greens, apple puree, crackling	✓	✓	X	X
Indian spiced lamb shoulder Bombay potatoes, cumin roasted cherry tomatoes (£)	✓	✓	X	X
Confit duck leg and white bean cassoulet buttered spinach, smoked garlic crumb (£)	✓	✓	X	X
Rosemary and smoked garlic lamb shoulder potato terrine, kale, red currant jus (£)	✓	✓	X	X
Fillet of beef bone marrow crumb, fondant potato, seasonal greens, thyme jus (££)	✓	✓	X	X
Roast sirloin of Hampshire beef braised red cabbage, duck fat potatoes, carrot, Yorkshire pudding, gravy (££)	✓	✓	X	X
Sussex venison loin braised red cabbage, honey parsnip, fondant potato, port reduction (££)	✓	✓	✓	✓
<i>Roasted butternut, ricotta, spinach & crispy sage Wellington</i> <i>cauliflower puree, creamy mash, broad beans & sage jus (v)</i>	✓	X	✓	✓

DESSERTS

Dish available as...

	Dairy Free	Gluten Free	Vegetarian	Vegan
Apple & blackberry crumble flapjack topping, vanilla ice cream (v)	✓	✓	✓	✓
Sticky toffee pudding toffee sauce, Biscoff crumb, mascarpone ice cream (v)	X	✓	✓	X
Treacle tart Cornish clotted cream & blood orange syrup (v)	X	X	✓	X
Warm chocolate brownie vanilla ice cream & roasted white chocolate (v)	✓	✓	✓	X
Fresh fruit platter melon, raspberries, blueberries, strawberries, kiwi & sorbet (v)	✓	✓	✓	✓
Lemon blueberry & polenta cake coconut cream, blueberry compote (vg)	✓	✓	✓	✓
Citron tart vanilla cream, diced mango(v)	X	✓	✓	X
Vanilla crème brûlée shortbread biscuit, fresh raspberries(v)	X	✓	✓	X
Lemon posset lemon curd, shortbread, micro basil (v)	X	✓	X	X
Summer berry mess passion fruit coulis, meringue, fresh mint (v)	X	✓	✓	X
Rhubarb & custard tart vanilla poached rhubarb compote & spiced crème Anglaise (v)	X	X	✓	X
Summer fruit pudding berry salad, vanilla cream (v)(£)	✓	X	✓	X
Peach Melba vanilla pannacotta, roasted peaches, raspberry crisps (£)	X	✓	X	X
Traditional English trifle raspberry jelly, vanilla custard, sponge, whipped cream (v)(£)	X	X	✓	X
Wood roasted pineapple carpaccio lemon grass, lime cream (v)(£)	✓	✓	✓	✓
Salted caramel chocolate pot sea salt praline, white chocolate shards (v)(£)	X	✓	✓	X

DESSERTS

Dish available as...

	Dairy Free	Gluten Free	Vegetarian	Vegan
Rich chocolate tart salted caramel, honeycomb, pouring cream (v)(£)	X	✓	✓	X
Milk truffle torte white chocolate shards, gold leaf, spiced English strawberries (v)(£)	X	✓	✓	X
Churros cinnamon sugar, chocolate & Dulce de leche dip (v)(£)	X	X	✓	X
English cheese plate Harper chutney, crackers (v)(££)	X	✓	✓	X
A trio of desserts sticky toffee pudding, crème brûlée, lemon tart with blueberry compote (v)(££)	X	✓	✓	X
Warm banana cake salted caramel sauce, banana ice cream, rice nougatine (v)	✓	✓	✓	X
Lemon cheesecake raspberry compote, lemon sorbet, fresh berries (v)	X	✓	✓	X