

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

Bocconcini, basil, olive, oven-roasted cherry tomato skewer

Babaganoush 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

Hot

Nacho cheese cone, avocado, smoked paprika

Mini jacket potato, sour cream & chive

Roasted chestnut mushroom & parmesan tart

Sun-dried tomato & Manchego arancini, basil mayonnaise

Herby falafel, tahini yoghurt, pickled chilli

CANAPÉS

Fish and seafood

Cold

Smoked salmon mousse on crostini, lemon crème fraiche

Cured salmon squid ink cracker, dill emulsion, horseradish

Smoked mackerel blini, apple gel, baby sorrel

Crispy tuna taco, yuzu mayonnaise, spring onion, coriander

Cornish crab tart, lime, chilli & coriander

Hot

Mini fish & chips, tartare sauce

Smokey chipotle prawns & avocado

Thai fishcake, kaffir lime & chilli dipping sauce

Seared scallops in shell, curry butter, crispy wild rice

Smoked haddock fish pie, Quicke's cheddar

CANAPÉS

Meat, poultry and game

Cold

Chicken parfait cone, red onion jam

Serrano ham wrapped fig, balsamic reduction

Venison carpaccio, crouton, smoked beetroot ketchup, crispy onion

English Bresaola, crostini, horseradish, orange

Hampshire beef tartar, salted egg mayonnaise, English truffle

Hot

Beef cheek croquette, black garlic, chimichurri

Keralan chicken skewer, mint yoghurt

Wagyu sliders, tomato relish, smoked cheddar

Rare roast beef, Yorkshire pudding, horseradish crème fraîche

Lamb kofta, mint raita

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)

Slow-roasted beetroot salad
goat's cheese, toasted pumpkin seeds, green apple salad (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

Peat smoked salmon

new potatoes, 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)

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

MAINS

Fish and seafood

Pan-fried fillet seabass

fondant potato, golden raisins, buttered spinach, split cream sauce

Oven-roast salmon

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

Roast fillet of cod

chorizo & butterbean stew, green beans, salsa verde

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 (££)

Pan fried fillet of brill

king prawns, ibérico chorizo, Jersey royals, samphire and tomato compote (££)

MAINS

Meat, poultry and game

Roast chicken breast

Anna potato, braised cabbage, carrot puree, roast onion, heritage carrot, thyme jus

Coffee rubbed short rib of beef

stuffed savoy, 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

Sticky toffee pudding

toffee sauce, Biscoff crumb, mascarpone ice cream

Treacle tart

Cornish clotted cream & blood orange syrup

Warm chocolate brownie

vanilla ice cream & roasted white chocolate

Fresh fruit platter

melon, raspberries, blueberries, strawberries, kiwi & sorbet

Lemon blueberry & polenta cake

coconut cream, blueberry compote (vg)

Citron tart

vanilla cream, diced mango

Vanilla crème brûlée

shortbread biscuit, fresh raspberries

Lemon posset

lemon curd, shortbread, micro basil

Summer berry mess

passion fruit coulis, meringue, fresh mint

Rhubarb & custard tart

vanilla poached rhubarb compote & spiced crème Anglaise

DESSERTS

To finish

Summer fruit pudding
berry salad, vanilla cream (£)

Peach Melba
vanilla pannacotta, roasted peaches, raspberry crisps (£)

Traditional English trifle
raspberry jelly, vanilla custard, sponge, whipped cream (£)

Wood roasted pineapple carpaccio
lemon grass, lime cream (£)

Salted caramel chocolate pot
sea salt praline, white chocolate shards (£)

Rich chocolate tart
salted caramel, honeycomb, pouring cream (£)

Milk truffle torte
white chocolate shards, gold leaf, spiced English strawberries (£)

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

English cheese plate
Harper chutney, crackers (££)

A trio of desserts
sticky toffee pudding, crème brûlée, lemon tart with blueberry compote (££)