



Sample Menu 1 - June

CANAPÉS

Beef Béarnaise

Skewers of Bore Place beef cooked medium rare and served with a Béarnaise Sauce dip.

Sausage Rolls and Chutney

Gloucester Old Spot sausage rolls topped with homemade chutney.

Cold Smoked Beetroot and Gin cured Gradvalax

Beetroot from our veg patch, with Kentish gin-cured salmon on a Scottish oatcake.

Local Smoked Seafood Arancini

Smoked seafood confit arancini with and a smoked chilli dip.

Pear Toasts

A Black Russian style bread made with coffee and caraway, topped with red wine poached pear, Kent Blue cheese, cobnuts, and pickled courgettes.

Summer Rainbow Veg Rolls

Rice paper rolls filled with vibrant seasonal veg from the garden, topped with sesame and nigella seeds.



WEDDING BREAKFAST

Local Bread Board

A variety of local artisan breads.

Served warm with nasturtium infused butter, smoked rapeseed oil, dukkha, and smoked salt.

Pugliese

A wonderfully versatile, flavoursome Italian deep crust country bread.

Made using a *biga* (an Italian pre-ferment) made from flour, water, and yeast).

Pain au Levain

A big, naturally leavened, traditional rustic French sourdough bread.

Made with white flour and a fleck of wholemeal

To Start

Gloucester Old Spot Ham Hock Terrine with Piccalilli and a Watercress and Rocket Salad served with Cornichons and Capers.

Or

Carpaccio of Purple Kohlrabi from the veg patch with a White Bean and Garlic Pâte and a Watercress and Rocket Salad served with Cornichons and Capers.



MAIN COURSE

Roasted South Down Lamb

South Down lamb marinated in garlic and thyme
Then slowly roasted over coals and sliced
Served with red onion chutney, chimichurri salsa verde and redcurrant and mint relish.

Courgette Spanakopita

Homemade filo pastry filled with our garden courgettes and flavourful Ashmore cheese.

Salad Selection

Roasted New Potatoes

Delicious organic new potatoes roasted in Kentish smoked rapeseed oil with fresh herbs

Broad Bean, Maxi Bean and Pea Salad

A salad of podded broad beans, maxi beans and peas from the Bore Place veg patch –
with a preserved lemon dressing

Watermelon and Feta salad

A brightly coloured salad of watermelon, Graceburn cheese and lime juice topped with fresh mint
leaves

Seasonal Garden Salad

Mixed leaf salad with cucumber, radishes, flowers, and seeds from our garden



DESSERT

Raspberry and Strawberry Pavlovas

Towers of Pavlovas filled with fresh Bore Place strawberries and raspberries,
With raspberry coulis and Bore Place Dairy Cream.

Tea and Coffee

Freshly ground St Applehurst coffee and fair-trade teas
Served with dark chocolate bark and lemon shortbread



DANCING FOOD

Stone Baked Pizza

Rolled throughout the evening and to order –
Our own sourdough bases topped with herby tomato sauce, finished with mozzarella cheese, and a variety of DIY toppings – turkey, pepperoni, meatballs, peppers, mushrooms, and olives etc chargrilled on pizza stones over open fire.

Menu devised by Nicci Gurr, Executive Chef of Home Gurr'own.