



## GASTRO WEDDING MENU

# STARTERS

Start your meal with a bang. This first course will set the tone of the day. When the starter lands on your table, your guests will realise they are in for something special.

The ingredients are king and key to success so we have pushed the boundaries and introduced some of our most accomplished and inventive starter

selections to date. The staff help create the feel of the day through the service style distinctive to The Hog and Apple Food Co.

We have a wide range of gastro and fine dining creations drawing on inspiration from British, fusion and the classics.

Be excited. Your food journey starts here.

---



# STARTERS

---

## FRESHLY BAKED BREADS

- > Roasted tomato and basil
- > Cheese and chive
- > Whisky and sultana
- > Olive and rosemary focaccia
- > Garlic and parmesan
- > Brioche

## PEA AND HAM

Pea panna cotta with warm asparagus and pea salad, pea purée, crispy ham.

*(vegetarian option available)*

## HOG AND APPLE

Braised old spot belly pork with pickled apple and butternut squash purée.

## BEEF TERRINE

Slow braised brisket terrine with celeriac remoulade and fruit textures.

## SALMON GRAVLAX

Whisky and beetroot cured salmon with fennel and horseradish cream, pumpernickel.

## ROAST DUCK BREAST

With salsify purée, confit garlic, morels, wilted wild garlic and a pan jus.

## GOATS CHEESE AND MACKEREL (V)

Goats cheese mousse, mackerel croquet and mackerel ceviche with golden beetroot purée and striped beetroot crisp.

## 'MUSHROOMS ON TOAST' (V)

Chestnut, oyster and morel mushrooms in a rich sauce on toasted balsamic bread.



# PATÉS

---

## **CHICKEN, WILD MUSHROOM AND BACON TERRINE**

Balsamic baby onion salad and mustard dressing.

## **CHICKEN LIVER PARFAIT**

Red onion marmalade, wild rocket and pea shoot salad with a balsamic and port reduction served with balsamic crostini.

## **PATÉ PLATE OF DUCK PRESSING, CHICKEN PRESSING AND CONFIT DUCK BEIGNETS**

With a basil gel, wild garlic powder, confit tomatoes and tomato chutney served with toasted brioche.

## **‘BACON AND EGG’**

Ham hock and Wensleydale terrine, quails egg, celeriac and apple remoulade, homemade piccalilli, currant purée and fresh crusty bread.



# BROTHS, SOUPS, AND CONSOMMÉS

---

## ASIAN DUCK CONSOMMÉ

With confit duck dumplings, pak choi and deep fried noodle garnish.

## WILD MUSHROOM SOUP

With chervil and black pepper straws.

## TOM YUM THAI BROTH

With crab ravioli, and fried coriander.

## SPICED BUTTERNUT SQUASH AND SWEET POTATO

With pimento infused crème fraiche.

## CLASSIC FRENCH ONION SOUP

With gruyere toasted brioche.



# SALADS

---

## BLACK PUDDING SALAD WITH POACHED EGG

Crispy pancetta, lambs leaf, pickled asparagus tips, balsamic croutons and mustard vinaigrette.

## CAESAR SALAD

With optional lemon and thyme chicken breast, toasted ficelle bread, and garnish of pancetta, parmesan, watercress and micro fennel.

*(vegetarian option available)*

## POACHED DUCK EGG

Sand Hutton asparagus, black pudding purée, Parma ham and a mustard dressing.

## THAI STYLE FILLET OF BEEF SALAD

With teriyaki noodle, pickled carrot, pepper, fresh coriander, bean spout and ginger, chilli and lime dressing.

## SALAD NIÇOISE

With pan fried salmon fillet, fresh eggs, green beans, olives, cos and little gem lettuce with a classic dressing.



# POPULAR FAVOURITES

---

## SCOTCH EGG WITH GAMMON AND ASPARAGUS

With a crunchy quinoa surround and runny centre, celeriac remoulade, vine tomato chutney, micro salad garnish.

## BEER TEMPURA KING PRAWN, THAI INFUSED SALMON FISHCAKE

With dipping sauce, marinated chicken satay, fillets of pickled cucumber stuffed with a pickled coleslaw.

## PAN FRIED SCALLOP WITH CIDER BRAISED PORK BELLY

Fennel and samphire and an oak smoked apple veloute.

## WILD MUSHROOM FRICASSEE

With wild rocket salad, moon dried tomatoes, crispy pancetta and light grain mustard and pesto vinaigrette.

*(vegetarian option available)*

## SPICED BELLY OF PORK

Squash confit and apple compote.

## PRAWN AND CRAYFISH TAIL

Served with radicchio lettuce, micro herb salad, Fresh lemon and avocado garnish, classic sauce.

## INDIVIDUALLY PLATED ITALIAN ANTIPASTO

With a selection of four Italian cured meats, mixed marinated vegetables, camembert croquettes, balsamic crostini, roast red pepper humus, and basil dressing.

## SOY AND HONEY GLAZED SALMON FILLET

On a bed of crispy Asian noodle salad with a Thai infused dressing.

## PRESSED GOATS CHEESE AND PLUM TOMATO WITH BASIL TERRINE (V)

With a gazpacho dressing.

## WELSH RAREBIT (V)

Served with crispy green leaf salad and dressing.

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.