

'SMITHS' OF SMITHFIELD

Wedding Menu Choices 2025 / 26

*All dishes can be chosen as part of your wedding menu.
Certain dishes come with an upgrade supplement charged per person.
For your tasting please choose 3 dishes per course to sample.*

S T A R T E R S

- Smoked mackerel rillettes, pickled cucumber, radish, black treacle soda bread
- Beetroot & gin cured salmon, apple, pumpkin seeds, smoked cod's roe
Devon crab, ponzu tomatoes, sesame oil, dashi
- Seared Orkney scallops, peas, girolles, seashore vegetables *£10 supplement*
- Atlantic prawn & lobster cocktail, avocado, caviar *£15 supplement*
- Beef carpaccio, truffle mayonnaise, celeriac & horseradish remoulade, croutons, nasturtium
Cotswold white chicken, shitake and leek terrine, piccalilli, leek oil
- Crispy Dingley Dell pork cheeks, burnt apple, salsa verde, crackling
- Smoked quail, gem lettuce, Caesar dressing, quails eggs, truffle *£5 supplement*
- Yorkshire venison & green peppercorn pâté en croute, summer pickles *£7.50 supplement*
- Rosary goats cheese and red onion tart, sundried tomato, basil pesto (v)
- Heritage beetroots, whipped vegan feta, pomegranate molasses (ve)
- Wild mushroom parfait, fig chutney, toasted brioche (v)
- Heirloom tomatoes, burrata, smoked aubergine, basil (v)
- Wood-fired maitake, black garlic, Jerusalem artichokes, truffle (ve) *£5 supplement*

M a i n s

- Chalk stream trout, grilled gem lettuce, mussels, cider, lovage
- Cornish skate wing, haricot beans, clams, seashore vegetables
South coast cod, minted peas, bacon, button onions
- Brixham monkfish tail, romesco sauce, confit peppers, black olive, basil oil *£7.50 supplement*
- Wild halibut, leeks, shimeji mushrooms, champagne & caviar beurre blanc *£10 supplement*
- Dairy cow sirloin, ox cheek and potato terrine, beef fat carrot, bone marrow jus
Slow roasted porchetta, fennel, spinach, confit garlic velouté
- Roast leg of lamb, confit shoulder, crushed peas, artichoke, tomato & mint jus
- Dry aged fillet, ox cheek and potato terrine, beef fat carrot, bone marrow jus *£7.50 supplement*
- Yorkshire venison wellington, beetroot gratin, broad beans, girolles, capers *£15 supplement*
- Swiss chard & goats cheese raviolo, golden raisins, capers, pumpkin seeds (v)
- Vegan haggis, savoy cabbage & black truffle pithivier, tender stem broccoli, vegan gravy (ve)
- Grilled king oyster mushrooms, crispy hens eggs, confit leeks, watercress velouté (v)
- Tempura courgette flower, courgette carpaccio, provencale vinaigrette (ve) *£10 supplement*
- Potato gnocchi, summer squash, fried sage, pumpkin seed, truffle (ve)

D e s s e r t

- Black forest gateaux, poached cherries, creme fraiche (v)
- Chocolate & hazlenut ice cream sandwich, dulce de leche (v)
- Raspberry & peach baked Alaska, pistachio, lime (v)
- Summer berry pavlova, strawberry & hibiscus sorbet (v)
- Charred pineapple, coconut sorbet, dark rum (ve)
- Passionfruit & mango parfait, mango salsa, vegan meringue (ve)

*Please inform a member of the team of any food allergy or intolerance when ordering.
(v) vegetarian (ve) vegan*