



URBAN PANTRY WEDDINGS

MENUS
2023 / 2024





CANAPES

Following your ceremony, celebrate by treating your guests with some fizz and tasty canapés before sitting down to enjoy your wedding breakfast.

We recommend:

6 canapés pp if followed by a 3 course meal

8 canapés pp if followed by a 2 course meal

- MEAT -

Slow roast hoisin duck on a cucumber cup
(GF, DF)

≈

Chorizo basket, slow roast tomato, feta &
mint (GF)

≈

Charred chicken satay skewer, micro
coriander (GF, DF, contains nuts)

≈

Steak and chips skewer with bearnaise sauce
(GF)

≈

Sticky BBQ pork belly, crackling (GF, DF)

≈

Jerk chicken flatbread cup, pineapple pickle
(GF, DF)

≈

Lamb kofta skewer with a hummus crème
fraiche (GF)

- FISH -

Ice cream cone (mackerel or salmon
mousse) with capers & chives

≈

Fish tostadas, Mexican salsa verde (GF, DF)

≈

Smoked haddock bonbon, roasted garlic
aioli

≈

Crab shake crab cakes with a lemon & dill
mayo (GF, DF)

≈

Smoked salmon filo basket, citrus crème
fraiche & dill

≈

Whitstable oyster with a fennel & shallot
vinegar* (GF, DF)

≈

Tempura prawn with sweet chilli sauce (DF)

Canapes indicated with an "" carry a pp surcharge*

- VEGETARIAN -

Creamed corn & truffle velouté shot (GF)

≈

Goats cheese & caramelised red onion
basket with thyme

≈

Cheese & black bean empanada, harissa
ketchup

≈

Wild mushroom arancini

≈

Kale & balsamic pumpkin baskets

≈

Quesadilla, chipotle mayo

≈

Romesco pepper mini bruschetta

- VEGAN -

Tostadas, guacamole, pomegranate (GF, DF)

≈

Flatbread shard, mushroom ketchup, pickled
mushroom, chive (DF)

≈

Salt & vinegar kale crisps (GF, DF)

≈

Gem lettuce & kimchi slaw (GF, DF)

≈

Roast paprika cauliflower, tahini sauce,
toasted sesame (GF, DF, contains sesame)

Canapes indicated with an "" carry a pp surcharge*



WEDDING BREAKFAST: FEASTING MENUS

Served to the table on feasting platters and bowls for a relaxed sharing feast



TO START

- FROM THE FARM -

- BREAD -

Homemade wild garlic flatbread

- DIPS & PICKLES -

Homemade Za'atar hummus

≈

Tzatziki

≈

Urban Pantry pickles

≈

Mixed olives

- PIMP MY PLATTER -

Select from one of the following:

Spiced lamb kofta

≈

Prosciutto & salami

≈

Chorizo & giant butterbean bowl

≈

Chorizo beer sticks (supp £0.50)

- FROM THE SEA -

- BREAD -

Rosemary & sea salt focaccia

- DIPS & PICKLES -

Olive tapenade

≈

Caperberries

≈

Aioli

≈

Urban Pantry pickles

- PIMP MY PLATTER -

Select from one of the following:

Smoked wild mackerel pate

≈

Whitstable pickled cockles & whelks

=

Smoked salmon & dill mousse

=

Smoked haddock bon bons

- FROM THE FIELD -

- BREAD -

Kentish country sourdough

- DIPS & PICKLES -

Spiced chutney

≈

Roasted garlic mayo

≈

Crispy corn

≈

Urban Pantry pickles

- PIMP MY PLATTER -

Select from one of the following:

Charred aubergine & peppers

≈

Mozzarella & Kentish rapeseed

≈

Manchego

≈

Spanish tortilla

THE MAIN EVENT

- MAIN EVENT -

Choose one of the following

- From The Farm -

Slow roast shoulder of pasture fed
lamb

≈

Stuffed & rolled herby pork

≈

Butterflied chicken with a thyme butter

- From The Sea -

Wild mackerel, feta & roasted grapes

≈

Smoked fish gratin with a crispy onion
& herb crust

≈

Salmon fillet, roasted lemon & thyme

- From The Field -

Summer squash & charred kale with a
spiced squash puree & herb oil

≈

Caponata aubergine with a balsamic
reduction

≈

Creamy fennel gratin

- SIDE DISHES -

Choose one from each column below

Giant couscous, butternut, herbs & pomegranate

≈

Spiced roasted new potatoes

≈

Roasted cauliflower with a caper & herb dressing

≈

Red pesto orzo, olives & herbs

Fine green beans, aioli, za'atar

≈

Wild rocket, balsamic red onion & fig salad

≈

Hierloom tomato salad

≈

Charred squash, herbs & toasted pumpkin seeds

TO FINISH

Please choose a trio from the options below. Each group of trios has been carefully designed to ensure a variety of flavours and colours within each.

Served as an elegant dessert station with stands, boards & slates

- TRIO ONE-

Passionfruit meringue pie

≈

Biscoff cheesecake shot

≈

Macaroons

- TRIO TWO -

Goosey chocolate brownie

≈

Mini Pavlova

≈

Kentish Summer berry & Pimms pot

- TRIO THREE -

Sticky toffee & salted caramel cream

≈

Glazed lemon tartlet

≈

Pineapple & crystallised ginger pot

- TRIO FOUR -

Peach & frangipane bite

≈

Treacle tartlet

≈

Chocolate cup, wild honey oat crumb



WEDDING BREAKFAST: PLATED MENUS

Individually plated dishes that are elegantly presented
and professionally served.

TO START

Smoked mackerel mousse, wild garlic seed capers, toasts

≈

Kentish late Spring vegetable salad, whipped goats cheese, pickles

≈

Pea pannacotta, devilled crab, peashoots

≈

Ceviche, pickles, giant corn

≈

Duck carpaccio, apricot, almond, red veined sorrel

≈

Open ravioli, butternut & sage

≈

Wild mushroom & tarragon brioche toasts

≈

Duo of smoked salmon, cress & pickles

THE MAIN EVENT

Rolled lamb shoulder, tenderstem, salsa verde *

≈

Low & slow beef, truffle mash, summer greens, crispy onions

≈

Charred chicken, sweetcorn puree, carrot, pickled red onion, cress *

≈

Pressed belly of pork, wild mushrooms, celeriac cream, N'Duja dressing *

≈

Salmon, herb puree, samphire *

≈

Butternut and sage gnocchi, sage oil *

≈

Fennel gratin tartlet, courgette wrapped beans *

* (accompanied by sharing bowls of herby roast new potatoes)

TO FINISH

Rhubarb & custards pots

≈

Elderflower, local raspberry and white chocolate mousse

≈

Custard tarts, wild honey & ginger crème fraîche

≈

Blackberry & bergamot sponge, sweet pickled blackberry, chocolate

≈

Mulled pear and pistachio tart

≈

Spiced pumpkin pie, whipped cream & pumpkin seed popcorn



EVENING FOOD

Treat your guests to some tasty evening street food.

BBQ pulled pork buns, wild rocket & pickled red onion

≈

Burger bar, brioche buns & toppings

≈

Mexican tacos, guacamole, pico de gallo, sour cream & hot sauce

≈

Stone baked pizza *

≈

Hot dogs, crispy onions, jalapenos & sauces

≈

Mac-n-cheese pots & toppings (truffle oil, chorizo, crispy onions...)

≈

Chicken shawarma wraps, Greek salad, garlic aioli

≈

Grazing table (breads, dips, charcuterie, olives etc.)

≈

New York bagel bar

** Additional supplement may apply*