

# WOODFIRED WEDDINGS

## Spring Menu Example

### **Canape or grazing table-**

Smashed pea and feta flat breads.  
Smoked ham and cheddar stuffed scrolls.  
Roasted carrot and tahini dip with crudites and dukka.

### **Main-**

Canteen's famous smoked chicken rested in cider and brown sugar BBQ sauce.  
Crushed Cornish new potatoes with garlic butter, black pepper and green oil.  
Lettuce hearts and asparagus green salad with tarragon mayo and crispy onions.

### **Pudding-**

Canteen brownie with baked Cornish rhubarb, vanilla and orange cream.

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## Summer Menu Example

### **Canape or grazing table-**

Hot smoked sausages with local honey and sweet mustard dressing.

Tomato bruschetta with mozzarella and pesto.

Wood roasted aubergine babaganoush with flatbreads.

### **Main-**

Low and slow Cornish pork belly, apple butter jam and crispy onions.

Cornish mid potatoes with salsa verd dressing

Roasted peppers with red onion and sunflower seed dressing, oregano and pickled chillies.

### **Pudding-**

Whipped Cornish cream with vanilla and honey, strawberries and ginger fairings

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## Winter Menu Example

### **Canapes or grazing table-**

Canteen giant sausage rolls with red onion chutney  
Roasted Camembert with Da Bara focaccia and hot honey.  
Artichoke dip with winter crudites and seasonal fruit.

### **Main-**

Smoked beef, cooked over fire and rested in balsamic and butter. Served with  
horseradish crème fraiche.  
Canteen roasties with garlic mayo and green oil.  
Sweet pickled carrot and caraway salad, pink cabbage and spring onion.

### **Pudding-**

Sticky toffee with muscovado sauce and clotted cream