ANNA & TOM'S WEDDING

4TH MAY 2019 - 130 GUESTS

The afternoon began with a tailored canapés & Gin Bar reception. All guests were then ushered through to the main sit – down barbecue feast. Food adorned with grilled pork belly & salmon displayed on beautiful plates. As soon as bellies started to rumble again, Crafted served up crispy fish & chips inside our horsebox trailer.

HIGHLIGHTS

2 hours Gin themed Horsebox Bar Canapes & Nibbles Sit down Barbecue Mini fish & chips - Horsebox Trailer

GIN BAR

Served from CRAFTED themed trailer

2 hours serving time Selection of locally sourced Gin's & mixers G&Ts along with Gin Cocktails Professionally trained bar staff Crafted branded glass jars & paper straws

CANAPÉS AND NIBBLES

Beef fillet Wellington | smoked pancetta | horseradish cream

Popcorn chicken | lovage mayonnaise

Prawn kofta | lime | sweet chilli pipette (gf) (df)

Wild mushroom arancini | porcini hollandaise dip (v)

Cumberland hot dogs | American mustard Lobster roll | brioche | chive mayonnaise Roast beef | mini Yorkshire pudding | crispy shallots

Mini jacket potato | saffron | chive and sour cream (v) (gf)

Habanero chilli chicken skin (gf) (df)
Salted smoked nuts (ve) (gf) (df)

MAIN COURSE

Dry - aged brisket (gf) (df)

Dingley dell pork belly | roasted sweet apples (gf) (df)

Sweet soy glazed salmon (df)

Grilled halloumi (v) (gf)

Mixed marinated peppers (ve) (gf) (df)

Lobster thermidor (gf)

Grilled corn | spicy butter | parmesan (v) (gf)

LEAVES

Baby gem leaves | Caesar dressing | croutons | anchovies | bacon

White & green asparagus | hollandaise

(seasonal dish) (v) (gf)

Salted watermelon | feta | roasted pine nut (gf)

DESSERT TRIO

Barbequed pineapple | rum infused cheesecake (v)

'Kent' strawberries | vanilla whipped cream (v) (gf)

FISH & CHIPS - HORSEBOX TRAILER (THEMED)

The finest, golden battered cod, the chunkiest, fluffiest chips & all come together to provide a feast to remember. All served in biodegradable plates, cups & all other ecofriendly disposables.

