

## **YOUR WEDDING FEAST....**

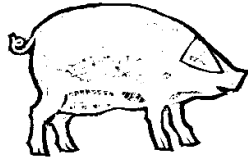
We relish the opportunity to work with you to create a totally individual menu, inspired by your food memories, family recipes or a favourite restaurant.

As you might expect, a wedding banquet at Nancarrow often features our home reared organic meat, chargrilled or slow roasted in our courtyard kitchen.

It's then dressed and served to share, accompanied by seasonal salads and roasted or chargrilled vegetables. Starters might be plated or served on boards to be grazed on together; your favourite pudding completes the feast!

Coffee and Tea is available at £2.50 per head. We make our own butter and can serve this on oak boards alongside farmhouse sourdough from Coombeshead bakery for £3 per head.

We love to see our long tables filled with bowls and platters, being passed around and shared amongst friends. There is no better way to gather ideas or sample flavours than to attend one of our feast nights and each of our couples receive two complimentary tickets. Hopefully these examples give you some ideas for the time being!



## **A SELECTION OF CANAPÉS**

Crushed pea, mint & Cornish feta crostini

Lamb albondigas, pomegranate molasses, pistachios, coriander

Homemade sausage rolls – black pudding – nduja – chorizo

Cured & BBQd Mackerel, Seaweed & celeriac remoulade

Confit duck scrumpet, pickled blackberry jam

Roasted squash arancini, Cornish blue cheese sauce

Chargrilled leeks, cows curd cheese, rye bread

Slow cooked lamb tacos, feta, coriander, harissa pickled carrot

Falafels, mint yoghurt, smoked & pickled chillies

Smoked haddock croquettes, tartare sauce

Panisse, chick pea chips, sweet chilli jam

Smoked Mackerel, shaved fennel, rye bread

Beef/Lamb Koftas, Mint yoghurt, harissa

Crab Beignets, aioli

Fresh white crab meat, avocado, sourdough

Cheddar rarebit, home smoked ham, toasted sourdough

Italian style braised greens, chilli, garlic & toasted sourdough

Slow cooked lamb pastillas, spiced quince jelly

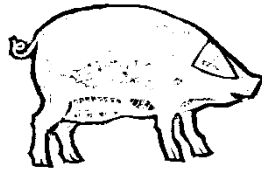
Goat cheese & fig filo parcels

Lamb breast with mojo verde

Courgette fritters, sweet chilli sauce

Korean fried chicken, kimchee mayonnaise

Pastrami cured salmon, sauerkraut & rye bread



## **SELECTION OF CANAPES FROM THE FIRE**

Hay Smoked Hanger steak, smoked egg yolk, seaweed vinaigrette

Caprese station – burnt tomatoes, dressed with herbs, garlic, lemon & mozzarella, served on ciabatta

Hot smoked Mackerel/Herring, pulled & served on rye bread with horseradish & sour cream

Ember baked Sardines, dressed with tomato & ash salsa, served on sourdough

Burnt leeks dressed with sauce vierge & Cornish Gouda

Seared lamb, kalletes, in house capers & bread crackers

Slow cooked & chargrilled squid, dressed with nduja & lemon butter

Smokey mushrooms, cooked over coals, dressed with garlic, thyme & olive oil, served on sourdough

Spit roast Ham hocks, pulled served with piccalilli on sourdough

Planked day boat fish, garden herbs, pickled fennel & rye bread

Padron peppers, cooked on our plancha dressed with Romesco sauce

Tandoori Lamb loin with pickled cucumber & mint yogurt

Cornish camembert baked in our wood oven, vegetable crudites, chargrilled baguette

Chargrilled asparagus, grated bottarga & aioli

BBQd purple sprouting broccoli, Cornish blue cheese hollandaise

Smoked peas over fire, ricotta, lemon & sourdough

Lamb loin carpaccio, pomegranate molasses & zaatar

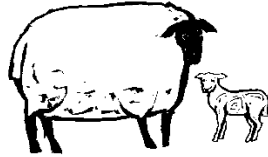
Brined & grilled carrots seasoned with carrot salt & preserved lemon dressing

Flambedeau figs with lardo, honey & hazelnuts

Hay smoked mussels, fired in our wood oven with fresh apple & lemon butter sauce

Beef fillet Carpaccio, wild mushroom & thyme salt

Chargrilled king prawns, nduja & lemon mayo



## **SPRING**

**£60 per head**

### **Canapes**

Smoked peas over fire, ricotta, lemon & sourdough  
Beef fillet Carpaccio, wild mushroom & thyme salt  
Planked day boat fish, garden herbs, pickled fennel & rye bread

### **Starter**

Spit roasted Ham Hocks, pea veloute, radish, mint & Nordic mustard

### **Main**

(Served to the table to share)

Whole Nancarrow Lamb, cooked over wood fire, served pink.  
Gem lettuce, charred spring onions, rainbow chard, anchovy & Parmesan dressing  
Cornish potatoes, fork mashed with fermented wild garlic, chicken salt & bottarga

### **Dessert**

Individual lemon & rhubarb meringue pies

### **Evening food**

Pit smoked Pork Trencher sandwiches  
Slow cooked whole pig in our pit smoker, pulled & dressed, serve in a sourdough baguette, with  
homemade sauerkraut & roasted apple sauce

**NANCARROW**



## **SUMMER**

**£60 per head**

### **Canapes**

Caprese station – burnt tomatoes, dressed with herbs, garlic, lemon & mozzarella, served on ciabatta  
Hay smoked mussels, fired in the wood oven with fresh apple & a lemon butter sauce  
Tandoori Lamb loin with pickled cucumber & mint yoghurt

### **Starter**

Ember baked Sardines, heirloom tomato sauce vierge, smoked almond aioli & toasted sourdough

### **Main course**

(Served to the table to share)

Nancarrow Beef hung over fire, slow cooked & served pink

Lemon & garlic roasted hasselback potatoes

Macerated fennel, shaved courgettes, fine beans, feta & tarragon salad

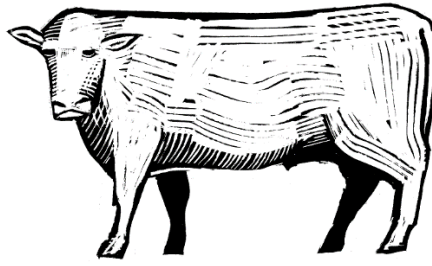
### **Dessert**

Chocolate brownie, raspberries, roasted white chocolate & clotted cream

### **Evening food**

Whole woodfired Lamb Asado, dressed with chimmi churri, slow roasted tomatoes with oregano, giant  
cous cous salad

**NANCARROW**



## **SUMMER**

**£63 per head**

### **Canapés**

Fermented runner bean pickle, Cornish feta, crostini  
Beef tartar, fresh herbs, confit egg yolk, capers, sourdough toast  
Courgette fritters, sweet chilli sauce

### **Starter**

Chargrilled octopus, piperade of wood fired peppers, arjo blanco, almonds & romesco sauce

### **Main course**

(Served to the table to share)

Francis Mallman inspired Hanging Nancarrow beef  
Ribs of our beef suspended over an open fire for 8 hours, served pink with our butchers' butter  
(a blend of Lardo, bone marrow, fresh herbs & butter)

Crushed new potatoes with whole grain mustard & tarragon

Tenderstem broccoli, anchovies, rosemary & Parmesan

### **Dessert**

Strawberry and lemon verbena Meringue roulade, fresh whipped cream infused with lemon verbena,  
macarated strawberries wrapped in a soft meringue

### **Evening food**

Horizontal hog roast Pig

Nancarrow Pork, butterflied, raised & slow cooked over wood fire, then turned to crisp up, served in a  
ciabatta style roll with roasted apple jam

**NANCARROW**



## **AUTUMN**

£60 per head

### **Canapes**

Slow cooked & chargrilled squid dressed with nduja & lemon butter  
Korean fried chicken, kimchee mayonnaise  
Brined & grilled carrots, seasoned with carrot salt & a preserved lemon dressing

### **Starter**

Smoked leeks, apple & cobnut vinaigrette, smoked egg yolk & feta cheese

### **Main course**

(Served to the table to share)

Whole Nancarrow Lamb, slow cooked over fire  
Wood oven roasted pumpkin, carrots, fennel dressed with tamarind & sage  
Puy lentils with spinach, black garlic & cavolo nero salsa verde

### **Dessert**

Baked Bramley Apple, clotted cream, Italian meringue, Tonka bean & flaked almonds

### **Evening food**

Beef & Lamb Spit Roast Shawarma - The Nancarrow kebab!

Beef & lamb slowly roasted on a spit over wood fire, served in homemade flatbreads alongside fresh chopped salad, yoghurt & chilli sauce

**NANCARROW**



## **AUTUMN**

£62.50 per head

### **Canapés**

Smoked haddock croquettes, tartare sauce  
Confit Duck rillettes, pickled blackberry jam  
Plancha roasted padron peppers with romesco sauce  
Seared Nancarrow Lamb with kalletes, in house capers & sourdough cracker

### **Starter**

Roasted squash, sage, chestnut & spelt "risotto", crispy kale

### **Main course**

(Served to the table to share)

Nancarrow Beef, pit smoked with barn ale, wild mushrooms & thyme  
Garden Ribolta, slow braised borlotti beans with tomato ragu, kale & garden herbs

### **Dessert**

Plum & Almond tart, prune & Armagnac jam, crème Anglaise

### **Evening food**

Slow cooked pork mole, rice, guacamole, sourcream and tortillas

**NANCARROW**





## **WINTER**

**£60 per head**

### **Canapes**

Pastrami cured salmon, sauerkraut & rye bread  
Crispy Lamb breast with mojo verde  
Smokey mushrooms, cooked over coals, dressed with garlic, thyme & olive oil, served on sourdough

### **Starter**

Roasted purple figs, burrata, winter leaves, nduja dressing

### **Main course**

(Served to the table to share)

Whole Nancarrow Beef flank hung over fire, glazed with beer & black treacle

Bone marrow baked potatoes

Winter greens dressed with chargrilled pickled onions

Horseradish & oyster sauce

### **Dessert**

Nancarrow Black Forest Gateaux

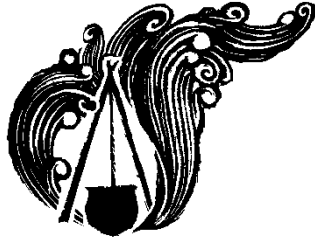
Dark chocolate parfait, cocoa nib sponge, boozy cherries, roasted white chocolate, marsacpone cream

### **Evening food**

Porchetta

Whole Pork middles, slow roasted, sliced & dressed with salsa verde, served in a ciabatta roll

**NANCARROW**



**FOR LATER ON...  
..SERVED FROM OUR WOOD-FIRED KITCHEN.**

Spit roast Beef Leg, studded with anchovies, garlic and washed with rosemary infused brine, sliced and served on a homemade flatbread, roasted garlic aioli, red cabbage sauerkraut

Lamb sloppy Joes, slow cooked lamb spiced with paprika, chilli and oregano, served in a brioche roll with cheddar, sour cream and jalapenos

Smoked Beef brisket, chilli jam, sweet pickles, brioche bun dressed with beef dripping

Classic pulled pork, spice rubbed then smoked in our pit for 6 – 8 hours, pulled and served in a ciabatta roll

**Nancarrow Kebab**

Lamb and beef slow cooked over fire, served in chargrilled flatbreads with chopped salad, tahini yoghurt and sweet chilli sauce

**Porchetta**

Whole pork middles, slow roasted, sliced and dressed with salsa verde, served in a ciabatta roll

**Lamb Asado**

Spit roasted lamb, sliced and served with chimmi churri, giant cous cous salad, fresh herbs, roasted red peppers and feta cheese

**Horizontal hog roast Pig,**

Whole butterflied pig, raised and slow cooked over wood fire, then turned to crisp up, served in a ciabatta style roll with Roasted apple and sage jam

**Wood fired beef chilli**

Chunks of smokey beef flamed over fire before slow cooking in a rich spiced sauce, kidney beans and tomatoes, served with baked sweet potatoes, sour cream and guacamole

**Slow cooked Lamb Tagine**

Slow cooked and Pulled Lamb Shoulders, spices, dried fruits, preserved lemons and tomatoes, served with bulgur wheat, yoghurt and flat breads